



## MEETINGS & EVENTS

DESTINATION ST ANDREWS



# OLD COURSE HOTEL, GOLF RESORT & SPA

## EVENTS OFFERING



## FEARANN, MAR, TALAMH

*The Earth, The Sea, The Land*

### OUR ETHOS

***Fearann, Mar, Talamh*** – the Earth, the Sea, the Land in Scots Gaelic, is the foundation of the food ethos at Old Course Hotel, Golf Resort & Spa.

We represent the best that Scotland's abundant natural larder has to offer and put it at the centre of everything we do in our events spaces. Not only are we situated in one of the best and well-known locations in the world, Fife is in one of Scotland's most well-known food areas, with some of the best produce available found anywhere across the globe, right on our doorstep. Our chefs have created a range of menus, concepts and food led elements that showcase everything that is special and unique about ***Fearann, Mar, Talamh***, with the concept running through all of our inspiring offerings. Respect for the product, sustainability, and provenance are just as important as the product itself, making for an eclectic mix of the traditional and the innovative, with some unexpected creative elements that set us apart.

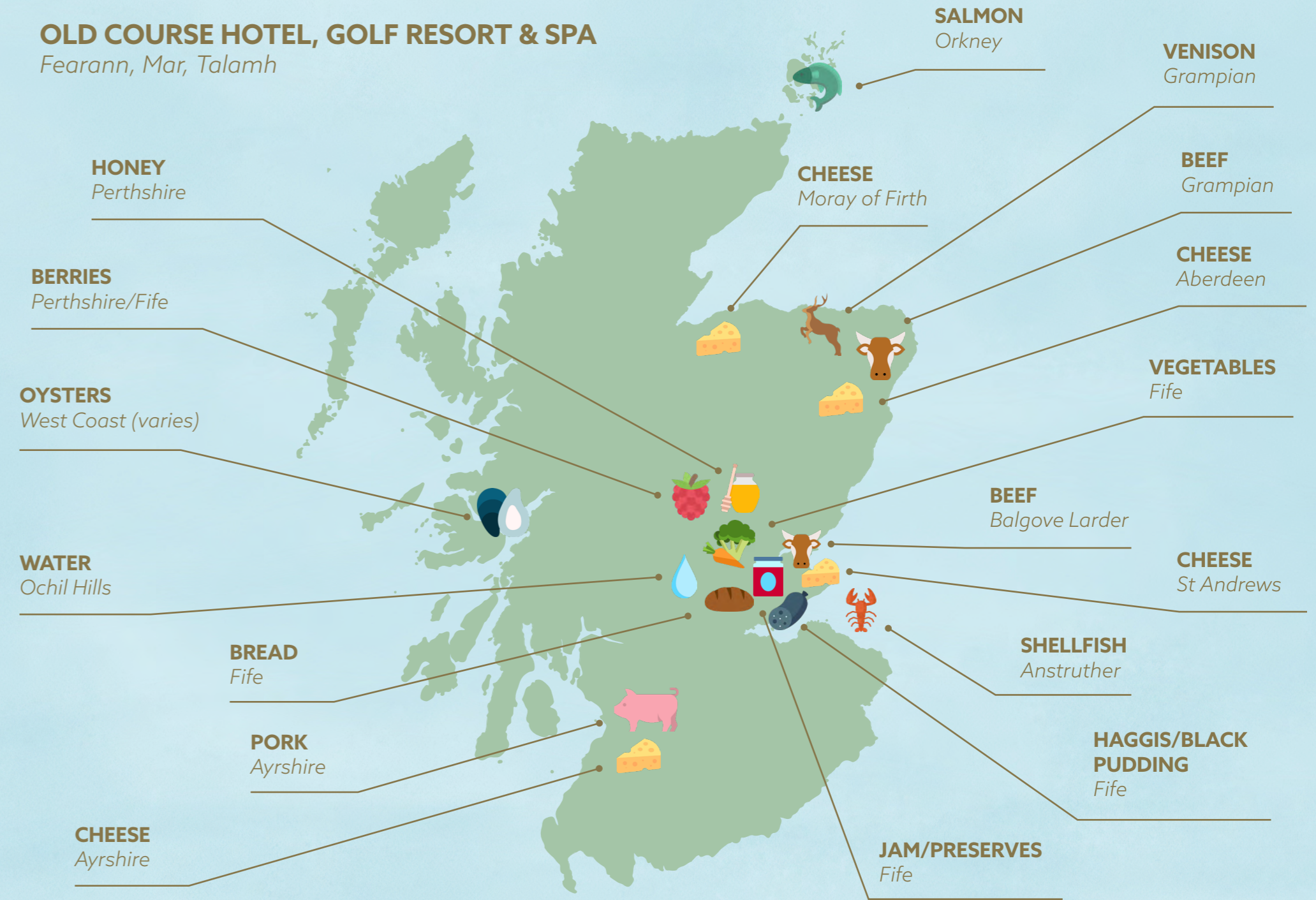
## THE PROVENANCE

In an unbeatable location, Old Course Hotel, Golf Resort & Spa is a legendary hotel, surrounded by arable farmland and pasture to the north and west, world famous coastal fishing villages such as Anstruther and Pittenweem to the south, and the abundant, cold water fishing grounds of the North Sea to the east. We are situated literally at the crossroads of an area that is arguably unequalled outside of Scotland. Close relationships with local farmers, cheesemakers, fisherman and other food artisans, developed over many years, give us the opportunity to showcase provenance and sustainability at Old Course Hotel as an inextricable part of the ethos of **Fearann, Mar, Talamh**.



## OLD COURSE HOTEL, GOLF RESORT & SPA

*Fearann, Mar, Talamh*





## OUR SUSTAINABILITY PLEDGE

At Old Course Hotel, Golf Resort & Spa we are committed to integrating sustainability principles in the core of our business strategy. We believe that economic growth is closely connected with the wellbeing of our society and the protection of our planet. Now more than ever, we want to ensure that our corporate stewardship initiatives have a positive impact on our guest experience.

Our sustainability targets are aligned with Kohler's sustainability strategy and we have applied our implementation framework to the United Nations Sustainability Development Goals (UN SDGs). We have selected the following three UN SDGs that we will be realising by 2030:

6. Clean water and sanitation – Our priority is to ensure water consumption efficiency.
7. Affordable and clean energy – Our aim is to revise the Resort's use of energy, introduce elements that minimise energy consumption, promote renewable energy as the primary resource, and ensure that there is no energy waste.
12. Sustainable consumption and production – Our goal is to eradicate the use of single-use plastics, be 100% paperless, use recycled materials wherever possible, and establish a holistic food waste management system through our operations achieving zero food waste.

We will continue to regularly update our progress as we strive towards the highest standards of sustainability.

## DAY DELEGATE PACKAGES

### ASSOCIATE £50 per person

Minimum 8 people

- Meeting room hire
- Use of in-built AV equipment
- Two tea/coffee breaks with snack
- Soup, sandwich, and dessert
- Tea/coffee with lunch

### EXECUTIVE £60 per person

Minimum 8 people

- Meeting room hire
- Use of in-built AV equipment
- Three tea/coffee breaks with snack
- Buffet lunch consisting of; soup, sandwiches, one hot item, one cold item, dessert  
Tea/coffee with lunch  
Mineral water

### DIRECTOR £90 per person

Minimum 4 people

- Meeting room hire with Old Course view
- Use of in-built AV equipment
- Breakfast buffet
- Unlimited tea/coffee with snack
- Lunch – choose from:
  1. Buffet lunch consisting of; soup, sandwiches, two hot items, two cold items, dessert
  2. Two course sit down lunch (choose from Bowl Food menu)
- Tea/coffee with lunch
- Mini afternoon tea (chef's choice)
- Mineral water
- Unlimited soft drinks station
- Valet parking

## COFFEE BREAKS

Additional breaks at £5.00 per person

### HEALTHY

#### PROTEIN FLAPJACKS

#### WHEY PROTEIN BOOST BALLS

#### SMOOTHIES

Apple and blueberry  
Banana, kale, and spinach  
Carrot, ginger, and mango

#### GINGER & APPLE SHOTS

#### LOW FAT GRANOLA YOGHURT POTS

#### OVERNIGHT OAT POTS

### SUGAR RUSH

#### SELECTION OF FILLED DOUGHNUTS

#### CANDYFLOSS & STRAWBERRY CONSOMMÉ SHOTS

#### RASPBERRY MALLOW & WHITE CHOCOLATE FONDUE

#### WHITE CHOCOLATE BLONDIE

#### MANGO & PASSION FRUIT POPPING CANDY JELLIES

### CLASSIC

#### HERB & PORK SAUSAGE ROLLS

#### MINI VEGETABLE TARTLETS

#### CARROT & WALNUT CAKE

#### CHEF'S HANDMADE SHORTBREAD

Lemon  
Chocolate chip  
Demerara sugar

#### SELECTION OF MUFFINS

Chocolate  
Blueberry  
Raspberry and white chocolate  
Lemon and poppy seed  
Orange marmalade

### BREAKFAST

#### AYRSHIRE BACK BACON ROLLS

#### SCRAMBLED FREE RANGE EGG ROLLS

#### HENDERSON'S LORNE SAUSAGE ROLLS

#### HAGGIS/BLACK PUDDING ROLLS

#### SMOKED SALMON & CREAM CHEESE BAGELS

#### HAM & CHEESE CROISSANTS

#### SELECTION OF FRESH BAKED PASTRIES

Cinnamon swirls  
Pain au chocolate  
Pain au raisin

## WORKING LUNCH

### SANDWICHES

#### SEA

**SMOKED SALMON & CREAM CHEESE**

**CRAY FISH & LEMON MAYONNAISE**

**KILN SMOKED SALMON**

Crème fraîche

**TUNA**

Red onion mayonnaise

**SMOKED MACKEREL**

Beetroot chutney and horseradish cream

**PRAWN MARIE ROSE**

Baby gem

#### EARTH

**FREE RANGE EGG & ROCKET**

**TOMATO, ROCKET & MOZZARELLA**

**HERBED CREAM CHEESE**

Cucumber

**ANSTER CHEESE**

Spring onion

**BRIE & APPLE CHUTNEY**

**MATURE CHEDDAR**

Caramelised red onion

#### LAND

**ROAST BEEF**

Horseradish mayonnaise

**TURKEY**

Cranberry relish

**SMOKED CHICKEN & BACON**

**SALAMI**

Apple coleslaw

**CAESAR CHICKEN**

**APRICOT GLAZED HAM**

Tomato, mustard mayonnaise

**ROASTED RED PEPPER & TOMATO**

**HERITAGE CARROT & CORIANDER**

#### SEA

**SMOKED SALMON & CREAM CHEESE**

**BABY SQUID**

Chinese five spice, sweet chilli sauce

**SEARED SALMON**

Potato salad, crème fraîche

**TIGER PRAWNS**

Coriander, mango

**YELLOWFIN TUNA**

Quinoa, wakami

## SOUPS

**SEASONAL VEGETABLE BROTH**

**LENTIL & PANCETTA**

**PEA & MINT**

**CELERIAC & MUSHROOM**

### COLD ITEMS

#### EARTH

**GRILLED WATERMELON**

Feta, avocado, lemon

**ORZO PASTA**

Sundried tomatoes, artichokes

**CHICKPEA FALAFEL**

Hummus, sumac

**BAKED CAULIFLOWER**

Ras el hanout, mint, and parsley

**BURRATA**

Baby tomato and pesto

#### LAND

**SOUTHERN FRIED CHICKEN**

Grain mustard and apple slaw

**ROAST PERTSHIRE SIRLOIN**

Charred broccoli, blue cheese croutons

**SCOTCH EGG**

Mustard aioli

**MARINATED MOZZARELLA**

Salami, aged balsamic

**CHICKEN BOUDIN**

Lemon and thyme potato salad, red wine dressing

## HOT ITEMS

### SEA

#### SMOKED SALMON

Capers and lemon

#### BREADED HADDOCK GOUJONS

Tartare sauce

#### SMOKED HADDOCK & DILL ARANCINI

#### KING PRAWN, CHILLI, LIME & CORIANDER TOSTADA

### EARTH

#### CARAMELISED RED ONION & MULL CHEDDAR QUICHE

#### GOATS CHEESE CROSTINI

Rosemary roast peppers

#### PROVENÇALE VEGETABLES & GOATS CHEESE TARTLET

#### VEGETABLE SAMOSA

Cucumber and mint dip

### LAND

#### PARMESAN PANKO CRUMBLED CHICKEN FILLETS

#### HAGGIS BON BON

Whisky mayonnaise

#### BUTTERMILK POPCORN CHICKEN

Roasted corn salsa

#### BRAISED BEEF

Mini brioche bun, caramelised onion

### CAKES

#### RASPBERRY DELICE

#### CAPPUCCINO CAKE

#### COCONUT CHARLOTTE

Pineapple

## DESSERTS

### CHOCOLATE

#### CHOCOLATE TART

#### BLACK FOREST GATEAUX

#### MANJARI VERRINE

Pistachio

### FRUITY

#### LEMON & BASIL JELLY

#### VANILLA CHEESECAKE

Local strawberry compote

#### TUTTI FRUTTI

Vanilla ice cream

## CANAPES

Select four at £10 per person. Each additional canape is £2.50.

### SEA

#### EDEN MILL GIN CURED SALMON

Lime gel, sourdough crouton

#### KILN SMOKED SALMON

Lemon and dill arancini

#### SMOKED MACKEREL PATE

Toasted soda farl

#### SPICED TIGER PRAWNS

Mango gazpacho

#### SMOKED SALMON

Horseradish crème fraîche, seaweed oatcake

#### QUEEN SCALLOP

Cauliflower puree, black pudding crumb

#### LOBSTER TAIL

Cucumber and lime salsa, cherry tomato crisp

#### SMOKED TROUT

Orange crème fraîche, dill potato scone

#### KING PRAWN & PAK CHOI SPRING ROLL

Oriental dip

#### HADDOCK & LEEK TARTLET

Smoked Anster cheese crust

### EARTH

#### WILD MUSHROOM & TRUFFLE ARANCINI

Parmesan crumb

#### OLIVE & SESAME SEED PALMIER

#### CLAVA BRIE & CRANBERRY TARTLET

#### HUMMUS & CHARGRILLED ARTICHOKE

Beetroot crisp

#### GOATS CHEESE & CELERY TART

#### SUNBLUSHED TOMATO & BABY

#### MOZZARELLA

Wrapped in basil

#### PEPPERED CROWDIE

Smoked beetroot, rye cracker

#### ASPARAGUS & MULL CHEDDAR

Wrapped in filo pastry

#### HERITAGE TOMATO & CHILLI PANCAKE

Piquillo pepper and coriander salsa

#### FALAFEL POPS

Ras el hanout hummus dip

### LAND

#### MINIATURE FILLET OF BEEF WELLINGTON

#### CHICKEN BALMORAL BON BON

Whisky veloute

#### SMOKED VENISON

Juniper and pink peppercorn crumb,  
rowanberry jelly

#### CRISP PORK BELLY

Apple and vanilla gel

#### BRAISED BEEF

Caramelised red onion chutney

#### CHICKEN, CHESTNUT & WILD MUSHROOM BOUDIN

#### SESAME & HONEY GLAZED PORK

Asian slaw

#### GAME ROULADE

Prune and Armagnac puree

#### MINTED LAMB KOFTA

Lemon and coriander salsa

#### DUCK ,SPRING ONION & CUCUMBER SPRING ROLL

Hoisin dip

## SWEET CANAPES

Select four at £10 per person. Each additional canape is £2.50.

### CAKES

#### SELECTION OF MINI MACAROONS

#### CHOCOLATE BROWNIE SQUARES

#### LEMON DRIZZLE CAKE

### CHOCOLATE

#### MINI NUTELLA DOUGHNUTS

Cinnamon sugar

#### SALTED CARAMEL & CHOCOLATE TARTS

#### CHOCOLATE & RASPBERRY LOLLIPOPS

#### ORANGE & DARK CHOCOLATE TRUFFLES

#### WHITE CHOCOLATE & RASPBERRY FUDGE SLICES

### FRUITY

#### PASSION FRUIT TARTS

Mango salsa

#### RHUBARB & CUSTARD MERINGUES

#### ROSE & VANILLA MALLOW POPS



## BOWL FOOD

Choose three bowls plus dessert £45. Additional bowls £12.50 per person.

### SEA

#### SMOKED HADDOCK

Baby leek risotto, crisp pancetta

#### HERB CRUSTED SALMON

Lemon and dill whipped creamed potatoes

#### ROASTED SEABASS

Spiced ratatouille, baby potatoes

#### STIR FRIED KING PRAWNS

Sweet chilli sauce, sticky coconut rice

#### KILN SMOKED SALMON

Lemon and rocket salad, dill dressing

#### SCOTTISH SEAFOOD BOUILLABAISSE

#### PEPPERED SMOKED MACKEREL

Heritage tomato and rocket salad

#### ST ANDREWS BEER BATTERED COD

Triple cooked chips, pea puree

### EARTH

#### SPICED CHICKPEA

Baba ganoush, pitta chips

#### THREE CHEESE & TRUFFLE MACARONI

Crisp baby leeks

#### ASIAN VEGETABLE & BAMBOO SHOOTS

#### STIR FRY

Ginger and soy egg noodles

#### BUTTERNUT & SPINACH GNOCCHI

Crispy kale

#### BEETROOT & RICOTTA TORTELLINI

Basil dressing

#### CONFIT TOMATO SALAD

Bocconcini, rocket and sweet balsamic salad

#### SUMAC SPICED ROASTED SWEET

#### POTATO & AUBERGINE

Tomato and pepper coulis

#### WILD MUSHROOM & GARLIC RISOTTO

Parmesan tuille, cep crumb

### LAND

#### PORK BELLY

Stornoway black pudding mash, apple and vanilla gel

#### MAPLE GLAZED JACOBS LADDER

Horseradish pomme puree, roast onion jus

#### ROAST CHICKEN BREAST

Chorizo and lemon mixed bean cassoulet

#### CUMBERLAND SAUSAGE

Grain mustard and roast onion potatoes, red wine jus

#### LAMB TAGINE

Moroccan spiced cous-cous

#### BEEF & SWEET POTATO SAAG

Fragrant rice

#### SHREDDED DUCK

Hoisin noodles, shredded spring onion and cucumber

#### CHARGRILLED CHICKEN CAESAR SALAD

#### HONEY GLAZED CHICKEN

Chilli, coriander and lime noodles

### CAKES

#### SALTED CARAMEL CUSTARD TART

Chocolate cremeux

#### LEMON DRIZZLE CAKE

#### CARROT & CARAMELISED WALNUT CAKE

## DESSERTS

### CHOCOLATE

#### PRALINE CHOUX BUN

#### CHOCOLATE MOUSSE

White chocolate soil, raspberries

#### CHOCOLATE BROWNIE

### FRUITY

#### ORANGE & ROSEMARY CHEESECAKE

Mandarin compote

#### CHERRY CRUMBLE

Pistachio custard

#### COCONUT PANNACOTTA

Caramelised pineapple and candied lime

## THREE COURSE DINNER WITH COFFEE

£70 per person

### STARTERS

#### SEA

##### SMOKED LOCH DUART SALMON

Seaweed meringue, pickled cucumber, dill crème fraîche

##### SAUTÉED KING PRAWNS

Watermelon and rocket salad, smoked saffron aioli

##### CULLEN SKINK TERRINE

Potato and chive salad, dill oil

##### ST ANDREWS BAY LOBSTER & BABY LEEK TERRINE\*

Bisque gel, citrus dressed leaves

##### SMOKED MACKEREL & HERITAGE TOMATO SALAD

Raisin and verjus dressing

##### KILN FIRED SALMON

Topped with grain mustard crust, roasted baby beets and fine leaf salad

##### WHISKY & TREACLE CURED SALMON

Lemon gel, roasted beets, toasted soda bread

#### EARTH

##### PEPPERED CROWDIE

Truffle honey glazed figs, quince paste, chicory and candied walnuts

##### ONION & VEGETABLE BHAJI

With toasted caraway seeds, coconut and turmeric dressing

##### HERITAGE TOMATO & MOZZARELLA SALAD

Avocado mousse, purple basil

##### TEXTURES OF BEETROOT

Fennel caponata, toasted seeds

##### GOATS CHEESE PANNACOTTA

Tomato and chilli relish, thyme oatmeal tuille

##### SUMAC SPICED SWEET POTATO & SQUASH SALAD

Toasted seeds, lemon and basil oil

##### WILD MUSHROOM, SPINACH & SHALLOT FILO TART

Cep, chive, and truffle cream

#### LAND

##### HAGGIS GATEAU

Haggis spring roll, whisky and peppercorn sauce

##### HEATHER HONEY & SESAME PORK BELLY

Carrot and ginger puree, chilli and soy dressing

##### BASIL INFUSED CHICKEN

Goats cheese and red pepper roulade, apple and heritage tomato relish

##### HAM HOCK & BABY LEEK TERRINE

Apple and sultana puree, sherry and thyme dressing

##### SMOKED DUCK

Mango and chilli dressing, rocket and orange salad

##### VENISON CARPACCIO\*

Pink peppercorn and juniper crumb, pickled baby shallot salad

##### ASIAN SPICED PORK TERRINE

Tomato and chilli chutney, coriander and soy dressing

##### TROUT & SOLE ROULADE\*

Pickled samphire, smoked mussel and caper dressing

##### TOMATO, BASIL & FETA STRUDEL

Aubergine and garlic caviar, dressed rocket salad

##### DOUBLE BAKED ANSTER CHEESE SOUFFLÉ

Caramelised apple gel, walnut and rocket salad

##### CHICKEN LIVER PARFAIT

Caramelised red onion chutney, toasted brioche

### MAIN COURSES

#### EARTH

##### SQUASH RISOTTO

Peas, broad beans and purple basil

##### WILD MUSHROOM & SPINACH FILO PARCEL

Roast garlic and celeriac puree, basil dressing

##### CAULIFLOWER RISOTTO

Kale, roast chestnuts and dressed rocket

##### BAKED SPICED AUBERGINE

Red pepper and tomato jam, charred tenderstem broccoli and pomegranate

##### ROASTED SPICED CAULIFLOWER STEAK

Pickled shallots, chickpea croquette, turmeric, coriander and onion salsa

##### WILD MUSHROOM, ROAST GARLIC & TRUFFLE RISOTTO

Parmesan and onion seed tuille

#### LAND

##### TRUFFLE THYME & PEPPERED SCOTCH BEEF FILLET\*\*

Braised short rib bon bon, creamed horseradish potatoes, spinach and wild mushrooms, red wine and thyme jus

##### BRAISED FEATHER BLADE OF SCOTCH BEEF

In red wine, roast shallot creamed potato, button mushroom and smoked bacon

##### SIRLOIN OF SCOTCH BEEF

Braised potato, roasted root vegetables, savoy cabbage, pancetta and red wine jus

##### SCOTCH LAMB CUTLET

Wild mushroom wrapped loin, roasted squash, celeriac and rosemary puree, mint infused jus

##### SCOTCH LAMB RUMP

Herb crust, minted lamb croquette, dauphinoise potato, seasonal vegetables, rosemary jus

\*Supplement of £6.50

\*Supplement of £6.50

\*\*Supplement applicable based on market value at time of selection, maximum supplement of £12.50

**LOBSTER & SOLE PAUPIETTE\*\***

Saffron potatoes, braised baby fennel, bisque sauce

**BAKED FILLET OF COD**

Wrapped in parma ham, charred baby leeks, boulangère potato and salsa verde

**FILLET OF HAKE**

Saffron, spinach and king prawn risotto, crispy kale

**SUMAC SPICED SWEET POTATO & SQUASH STRUDEL**

Warm Israeli tomato and spinach cous cous

**MEDITERRANEAN VEGETABLE & FETA FILO TART**

Basil oil and dressed rocket

**BRAISED PORK BELLY ROULADE**

Maple glazed vegetables, celeriac and apple puree, chateaux potatoes, calvados jus

**PORK FILLET WITH BLACK PUDDING**

Braised belly, baby apple, crumbed langoustine and calvados jus

**SUN BLUSHED TOMATO, BASIL & MOZZARELLA STUFFED CHICKEN BREAST**

Butter glazed fondant potato, seasonal vegetables, spiced tomato sauce

**CORN FED CHICKEN SUPREME**

Smoked belly pork, potato and apple gratin

**MUSHROOM WRAPPED SCOTCH BEEF FILLET\*\***

Braised beef croquette, truffled celeriac puree, baby carrots, thyme and red wine jus

**LOIN OF VENISON\*\***

Encased in savoy cabbage and scotch broth mousse, pomme anna, juniper and puy lentil jus

**FILLET OF SCOTCH BEEF WELLINGTON\*\***

Shallot pomme puree, green beans and roasted root vegetables

**DESSERTS****DARK CHOCOLATE DELICE**

Praline biscuit, salted caramel ice cream

**CHOCOLATE & ORANGE MOUSSE**

Cookie soil, orange sorbet, chocolate brandy snap

**WHITE CHOCOLATE BAILEYS CHEESECAKE**

Chocolate feuilletine, malted milk meringue, white chocolate ice cream

**CHOCOLATE FONDANT**

Raspberry gel, granola, Fife raspberry sorbet

**STICKY TOFFEE PUDDING**

Caramel sauce, vanilla ice cream

**HEATHER HONEY PARFAIT**

Toasted pinhead oats, macerated raspberries, whisky syrup, meringue tuille

**TREACLE TART**

Hazelnut brittle, chantilly cream, rhubarb ripple ice cream

**WARM HAZELNUT SPONGE**

Poached peach, basil syrup, peach water ice and candied hazelnuts

**COCONUT MOUSSE**

Dark chocolate and raspberry shard, rum gel

**STRAWBERRY & BASIL PANNACOTTA**

Olive oil sponge, macerated strawberries, shortbread wafer, basil sorbet

*\*\*Supplement applicable based on market value at time of selection, maximum supplement of £12.50*

## ADD ON COURSES

*Amuse bouche, soup, and intermediate courses*

### AMUSE BOUCHE

*£5 per person*

#### SMOKED SALMON & CHIVE MOUSSE

Cucumber gel

#### SPICED QUINOA

Falafel, red pepper coulis

#### DEMI TASSE OF SOUP

#### CAULIFLOWER PANNACOTTA

Anster cheese crisp, caramelised cauliflower

#### CONFIT DUCK PRESSE

Kumquat gel

### SOUP COURSE

*£7.50 per person*

#### CELERIAC & WILD MUSHROOM SOUP

#### TOM YUM SOUP

Chilli and coriander croutons

#### ROASTED PIQUILLO PEPPER

Tomato and basil

#### BUTTERNUT & THYME

#### SWEET POTATO

Coconut and chilli

#### CURRIED PARSNIP & MANGO

#### BABY LEEK & WINTHANK POTATO

### INTERMEDIATES

*£12.50 per person*

#### NORTH ATLANTIC HALIBUT

Tomato and basil crushed potatoes, risotto cider and lemon dressing

#### SMOKED CHICKEN BOUDIN

Wild mushroom and thyme

#### ASIAN SPICED SEA TROUT

Pak choi, oriental dressing

#### GRILLED SOLE FILLET

With herb crust, lemon scented spinach, whipped potato, chive sauce

#### STONE BASS

Courgette and plum tomato tart, basil dressing

## SORBETS & PRE DESSERTS

### SORBETS

*£3.50 per person*

#### APPLE & GINGER

#### RASPBERRY

#### MANGO

#### CHERRY

#### PINEAPPLE

#### PEAR

#### WHITE PEACH

#### BASIL

### PRE DESSERTS

*£5 per person*

#### MINI DEEP FRIED MARS BAR

Irn Bru sorbet, dulce de leche

#### CHAMPAGNE JELLY

Raspberry pearls, champagne foam

#### CITRUS LEMON TART

Raspberry meringue

#### APPLE MOUSSE

Basil shortbread crumb, apple crisp

#### WILD BERRY ROULADE

Elderflower cream

## BBQ MENU

£40 per person

### SEA

#### SALMON

Chilli, lime and lemongrass papillote

#### CRAYFISH & LEMON MAYONNAISE

#### KILN SMOKED SALMON & LEMON

### EARTH

#### COLESLAW

#### NEW POTATO, RED ONION & CRÈME FRAÎCHE

#### TOMATO & MOZZARELLA

#### VINE CHERRY TOMATO & FETA

#### ROCKET & BALSAMIC

#### PICKLED BEETROOT & QUINOA

#### MORROCCAN COUS COUS & APPLE

#### MIXED BABY LEAF LETTUCE

#### CARROT, RAISIN & SEASAME SEED

### LAND

#### CAJUN SPICED CHICKEN THIGHS

#### SMOKED PAPRIKA CHICKEN BREAST

#### SIRLOIN STEAK

#### BBQ GLAZED PORK LOIN

## WINE

### CHAMPAGNE

001	LAURENT-PERRIER LA CUVÉE	France		£84.00
005	VEUVE CLICQUOT BRUT	Reims, France	NV	£100.00
007	BOLLINGER "SPÉCIAL CUVÉE" BRUT	Ay, France	NV	£110.00

### CHAMPAGNE ROSÉ

027	LAURENT-PERRIER ROSÉ	France		£120.00
-----	----------------------	--------	--	---------

### PROSECCO

048	PROSECCO DI VALDOBBIADENE DOC, BOTTER	Veneto, Italy	NV	£38.00
-----	---------------------------------------	---------------	----	--------

### WHITE WINE

842	SAUVIGNON BLANC, KINTU	Casablanca Valley, Chile	2021	£25.00
804	PINOT GRIGIO	Ponte del Diavolo, Italy	2020	£30.00
805	CHENIN BLANC	Simonsig Estate, South Africa	2021	£30.00
807	SAUVIGNON BLANC	Pencarrow Estate, Martinborough, New Zealand	2021	£32.00
806	CHARDONNAY KIDIA RÉSERVE	Loncomilla Valley, Chile	2019	£36.00
816	CHABLIS	Domaine Fournillon, France	2018	£49.50

### ROSÉ WINE

845	RIVA	IGT delle Venezie, Italy	2021	£25.00
-----	------	--------------------------	------	--------

All prices are inclusive of VAT at 20%.

To reserve your wine selections please pre-order two weeks before your event in order to avoid disappointment.

Vintages are offered to availability and are subject to change.

## RED WINE

<b>846</b>	<b>MERLOT, KINTU</b> Casablanca Valley, Chile	2020	£25.00
<b>867</b>	<b>SHIRAZ, PAARL HEIGHTS</b> South Africa	2019	£25.00
<b>820</b>	<b>MALBEC, KAIKEN RÉSERVE</b> Argentina	2019	£30.00
<b>311</b>	<b>RIOJA CRIANZA</b> Aldonia, Spain	2019	£33.50
<b>822</b>	<b>CARMÉNÈRE, KIDIA RÉSERVE</b> Chile	2018	£35.00
<b>829</b>	<b>CHIANTI CLASSICO</b> Castello di Querceto, Italy	2017	£49.50

## DESSERT WINE

<b>566</b>	<b>CÔTEAUX DU LAYON 1ER CRU "CHAUME"</b> Domaine des Forges, Loire Valley, France (50cl)	2018	£50.00
------------	--	------	--------

## PORT

<b>586</b>	<b>KOPKE LATE BOTTLED VINTAGE</b> Portugal	2013	£47.00
<b>584</b>	<b>KOPKE TAWNY</b> Portugal	10 years	£68.00

## CONTACT

For more information or to book your event, please contact [events@oldcoursehotel.co.uk](mailto:events@oldcoursehotel.co.uk) or phone **01334 468181**

*All prices are inclusive of VAT at 20%.*

*To reserve your wine selections please pre-order two weeks before your event in order to avoid disappointment.*

*Vintages are offered to availability and are subject to change.*



## MEETINGS & EVENTS

DESTINATION ST ANDREWS



OLD COURSE HOTEL  
ST ANDREWS

GOLF RESORT & SPA

---

A KOHLER EXPERIENCE