

*Fairmont*

ST ANDREWS, SCOTLAND

# **BANQUET MENUS**

## **2011**

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## **GENERAL INFORMATION**

### **Guarantees**

When arranging private functions, the attendance must be specified and communicated to the Resort by 11:00 am, three business days (72 hours) prior to the function date. This number will be considered a guarantee, not subject to reduction and charges will be based accordingly. If the guarantee is not given to the Resort by 11:00 am on the date that it is due, the Resort shall use the “guaranteed number” as the final guarantee. It is your responsibility to provide your Event Manager with the total guaranteed meal covers. The Resort will not assume any responsibility for selling and/or collecting meal tickets.

### **Banquet Menu Prices**

Banquet Menu prices are subject to change. Final menu prices will be confirmed up to six months in advance of your scheduled functions.

### **Missed Meals**

The Resort will not be responsible for individually missed meals, nor will it offer a credit for the same.

### **Choice Menus**

Should you require a Choice Menu for your Event please refer to specially designed “Fairmont Signature Menus”

### **Additional Service Staff**

Additional service staff can be made available for your specific needs at the rate of £15 per labour hour. Please consult your Event Manager for further information.

### **Security**

The Fairmont St Andrews will not assume responsibility for the damage or loss of any merchandise or articles brought into the Resort, or for any item left unattended. With advanced notice, your Event Manager can assist you in arranging for security officers. For certain events, the Resort may require that security officers be provided at the client’s expense.

### **Shipments**

Shipments may be delivered to the Resort and received by our security department, which is located at the loading bay at the rear of the hotel. No deliveries will be received at the Front Desk or Concierge. Any Goods and Materials left at the Resort must be collected within thirty (30) days after the event; otherwise the remaining will be discarded. When sending packages to the Resort, please address as follows:

(Event Manager)  
Fairmont St Andrews  
St Andrews, Fife  
Scotland KY16 8PN  
Attn: (Recipient’s name, conference name and date of function)

### **Food and Beverage**

Guests may bring no food or beverage items from external sources, other than the resorts preferred suppliers, onto hotel premises for consumption.

There will be a Bartender Fee of £50.00 applied to all events that do not meet a £500.00 minimum beverage spend.

**Foodborne Illness**

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs, may increase the risk of Foodborne Illness, especially if you have certain medical conditions.

**Special Dietary Requirements**

Our staff will be happy to assist you with any special dietary requirements. Vegetarian menus are available or can be custom designed accordingly. Please discuss these special needs with your Event Manager. Should the hotel not be notified of any dietary requirements it will make every attempt to accommodate guests on the night who require a special menu. Please note that there may be a time delay whilst the food is being prepared and that a £15.00 supplement per menu will be added to the final invoice.

**Entertainment and Décor**

The ambiance of your event can be enhanced with the creative touch of fresh flowers, linens, themed décor and entertainment. Your Event Manager will be pleased to help you with the requirements. Should you choose your own sources, please supply us with a list of your vendors so that we may assist them in servicing your needs. All decorations or displays brought into the Resort must be approved prior to arrival and coordinated through your Event Manager.

The Resort will not permit the affixing of anything to the walls, floors, carpet, doors, windows or ceiling throughout the property.

Please note should you decide to make use of Confetti Canons or any Glitter material, a cleaning fee of £300 for events held in the Atrium will apply, and for all other Function Rooms a cleaning fee of £150 will apply.

**Smoking**

Smoking is not permitted in the conference centre or any public areas.

**Damages**

The host agrees to be responsible for any damages incurred to the premises or any other area of the Resort by the host, his guests, independent contractors or other agents that are under the host's control, or the control of any independent contractor hired by the host while on the premises.

**Audio/Visual**

Fairmont St Andrews is pleased to have Tapestry AV as the preferred audio visual provider for our customers. Tapestry AV has provided outstanding service for conventions, meetings, and special events across the United Kingdom, Europe and Dubai. Tapestry AV can provide you with the latest technical equipment from basic to specialized audio, video and lighting, along with professionally trained technicians, which will provide on-site support for your event. Rates, information, and technical policies are available upon request.

Please contact your Event manager for further information.

**Kinkell Barn Catered Events**

Catered events held at Kinkell Barn will incur an additional £12.00 per person labour fee due to an increase in coordination and labor logistics. Please contact your Event Manager for further details and rental fees for the Kinkell Barn.

**Function Rooms**

Function rooms are assigned by the Resort according to the guaranteed minimum number of guests anticipated. Room's names are confirmed one month prior to your event. The Resort reserves the right to change groups to a room more suitable for the attendance, with the client's notification, if attendance levels increase or decrease. Room rental fees may be applicable if group attendance falls below the estimated attendance at the time of booking.

## **BREAKFAST MENU**

Breakfast Menu is designed for 25 guests or more

Menu includes Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Fairmont Teas

### **The Sunrise Over Scotland**

#### **Juice Station**

Freshly Squeezed Fruit Juices:

Orange, Apple, Grapefruit & Exotic Juice of the Day

#### **Cereal Station**

Assorted Individual Cereals & Variety of Milks

Cranberry Muesli, Berries & Bananas

Individual Fruit & Plain Yogurts

Hot Porridge & Toppings

#### **Fruit Station**

Cantaloupe Melon, Watermelon, Oranges & Pineapple

Collection of Sweetened Fruit Coulis & Yoghurts

#### **Bread Station**

Breakfast Pastries to Include:

Almond Croissants, Zucchini Bread, Berry Danish, Chocolate Muffin

Assorted Bagels & Flavored Cream Cheese

French Baguette, Sour Dough Bread, Multigrain Rolls, Tomato Bread

#### **Griddle Station**

Poached Eggs on English Muffin, Scrambled Eggs with Chives

Country Style Herbed Turkey Sausage, Crispy Bacon

Roasted Pearls of Potato, Grilled Plum Tomatoes with Basil

£22.00 per person

### **St.Andrews Signature**

#### **Juice Station**

Orange, Cranberry, Apple & Exotic Juice of the Day

#### **Cereal Station**

Assorted Individual Cereals & Variety of Milks

Berries & Bananas, Individual Fruit & Plain Yoghurts

Hot Porridge & Toppings

#### **Fruit Station**

Grapefruit, Watermelon, Kiwi, Strawberry, Pineapple

Collection of Sweetened Fruit Coulis & Yoghurts

#### **Bread Station**

Breakfast Pastries to Include:

Doughnuts, Croissants, Mango Twists & Blueberry Muffins

#### **Griddle Station**

Scrambled Cheese Eggs, Country Sausages, Baked Beans

Grilled Ham & Bacon, Hash Brown Cakes

Grilled Plum Tomatoes, Black Pudding & Haggis

#### **Smoked Fish Station**

Salmon, Trout, Gravlox

Assorted Dips, Pickles & Condiments

Artisan Bread & Crackers

£28.00 per person

## **COFFEE BREAKS**

### **Morning & Afternoon Tea**

Chef's Selection of Biscuits



Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Fairmont Teas

£4.50 per person

### **Breakfast at 'The Bay'**

Chef's Bacon Rolls

Freshly Squeezed Orange Juice

Fresh Fruit Bowl



Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Fairmont Teas

£10.50 per person

### **Sweet Citrus**

#### **Beverages**

Grapefruit, Mango & Orange Daiquiris (non alcoholic)

Lemon, Berry Berry, Orange Pineapple Iced Tea

Flavoured Lemonades to include Orange, Mandarin & Lemon



#### **Snacks**

Orange & Blueberry Tartlets, Citric Scones with Strawberry Cream

Orange Grapefruit & Mango Tangle, Bread Sticks with Lemon Pepper



Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Fairmont Teas

£12.50 per person

### **Health Break**

#### **Beverages**

Assorted Natural Flavoured Waters to include

Spinach & Pineapple, Thistle & Mint, Melon & Basil



#### **Snacks**

Apple & Fig Cookie, Lemon & Lime Cookie & Oatmeal Cookie

Watermelon & Goat Cheese Brochettes



Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Fairmont Teas

£14.50 per person

### **Chocoholic**

#### **Beverages**

Miniature Chocolate Milk



#### **Snacks**

Miniature White Chocolate Tarts, Double Chocolate Fudge Brownies

Chocolate Truffles

Valrhona Dark Chocolate Fondue with a Variety of Fruits

Pound Cake, Chocolate Chunk Cookies, Marshmallows



Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Fairmont Teas

£14.50 per person

**Traditional Afternoon Tea**

**Snacks**

Selection of Petite Finger Sandwiches  
Chef's Fruit & Plain Scones with Preserves & Clotted Cream  
Selection of Petite Sweet Treats



Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Fairmont Teas

£15.95 per person

**Going Green**

**Beverages**

Nespresso Coffee  
Organic Iced Teas & Power drinks



**Snacks**

Garden Vegetable Parcels, Dill & Cucumber Dip  
Baby Tomato & Mozzarella Cheese Twists  
Tropical Fruit Skewers, Creamy Mango Fondue  
Muesli Style Cookies & Brownies



Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Fairmont Teas

£15.95 per person

**Coffee Break Enhancements**

Fresh Fruit Bowl	£25.00 per bowl
Soft Drinks	£2.05 each
Nutri Grain Bars	£1.00 each
Energy Drinks	£3.50 each
Chocolate Treats	£1.25 per bar
Bacon, Sausage or Fried Egg Rolls	£5.50 per person

*It is our pleasure to offer you custom menus, featuring local, organic & sustainable ingredients or healthy options from our Fairmont Lifestyle Cuisine program. Our Event Managers would be pleased to provide you with further information on these selections.*

## **BRUNCH MENU**

Brunch Menu is designed for 25 guests or more  
Menu includes Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Fairmont Teas

### **Arthur's Seat**

#### **Cold Selection**

Freshly Squeezed Juice Station to Include:  
Orange, Grapefruit & Melon Juices

Display of Assortment Breakfast Pastries & Breads to Include:  
Muffins, Rolls, Croissants & Artesian Breads for Toasting  
Orange Preserve, Assorted Jams & Butter  
Assorted Individual Yoghurts  
Bagels & Cream Cheese  
Individual Cereals & Dried Fruits Station  
Sliced Bananas & Whole, Skim and Soy Milk  
Tropical Fruit Salad  
Selection of Cold Cuts, Pickles & Fine Mustards  
International Cheese Board, Nuts & Grapes

#### **Salads**

Tossed Field Greens & Caesar Style Salad  
Chicken, Shrimp  
Selection Dressings, Vinaigrettes & Assortment Crudités  
Grilled Cold Asparagus  
Potato Salad  
Marinated Mushroom Salad  
Peppered Trout, Smoked Marlin & Smoked Salmon Display  
Capers, Relishes & Mustard

#### **Hot Selection**

##### **Live Stations**

Omelette Station with Assorted Fillings & Toppings to include Lobster, Wild Mushrooms,  
Crab, Cherry Tomatoes, Blue Cheese, Parmesan

##### **Carving Station**

Chef Carved Top Round of Beef Served with a Variety of Condiments

##### **Served from Silver Chaffing Dishes**

Grilled Chicken Supreme, Squash Flower Sauce  
Roasted Fillet of Sea Bass in Braised Tomato Sauce

Grilled Farmer Style Sausage & Smoked Bacon  
Basil Grilled Vegetable & Potato with Cheese Gratin  
Pan Roasted Young Red Potatoes with Rosemary & Sea Salt

##### **Sweet Ending**

Array of the Best Hot & Cold Offering from our Pastry Chef



Freshly Brewed Coffee, Decaffeinated Coffee & Fairmont Specialty Teas

£38.00 per person

## LUNCH BUFFET MENU SELECTION

Menu includes Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Fairmont Teas

Please choose from the following food stations to create your two (2) or three (3) course lunch buffet. A minimum of two (2) courses is required.

### **Soup & Salad Stations**

#### **Perth**

Chicken, Cheddar Cheese & Broccoli Chowder



Roasted Cherry Tomato & Basil Salad

Creamy Cole Slaw

Mixed Green with a Variety of Toppings, Ranch & Italian Dressing

£7.50 per person

#### **Aberfeldy**

Roasted Potato & Leek Soup



Wild Greens & Assortment of Dressings

Grilled Tomato Antipasto

Roasted Red Potato Salad with Rosemary

£9.50 per person

#### **Callender**

Yellow Split Pea Soup



Sliced Roma Tomatoes & Mozzarella Cheese with Pesto Vinaigrette

Mixed Field Green Salad & Cucumber Salad

Ranch, Caesar and Red Wine Dressings & Salad Bar Toppings

£8.50 per person

### **Main Course Stations**

#### **Culross**

Grilled Breast of Chicken, Apple Carrot Chutney

Roasted Shoulder of Lamb, Thyme Jus

Roasted Rosemary Potatoes, Ratatouille

£14.50 per person

#### **Cupar**

Seared "Catch of the Day", Caper sauce

Roasted Rosemary Chicken, Herb Jus

Steamed Vegetables, Garlic Smashed Potatoes

£12.50 per person

#### **Leven**

Chicken Stroganoff, Mushroom Sauce

Grilled "Catch of the Day", Lemon Cream

Basmati Rice, Roasted Vegetable Capponata

£12.50 per person

#### **Shetlands**

Steak & Ale Pie

Poached "Catch of the Day", Orange Chutney

Steamed Lemon Rice, Glazed Carrots

£14.00 per person

## **Dessert Stations**

### **Jura**

Caramelized Apple Pie  
Assorted Fruit Tartlets  
Double Chocolate Brownies

£6.00 per person

### **Skye**

Mini Chocolate Square Cakes  
Apple Tart  
Tropical Fruit Salad

£7.00 per person

### **Mull**

Pineapple & Coconut Cream Cake  
Butter Scotch & Banana Cake  
Seasonal Fruit Salad

£8.00 per person

## **SPECIALITY LUNCH BUFFET MENUS**

Menu includes Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Fairmont Teas.

For your dining pleasure our Executive Chef has created the following Speciality Lunch Buffet Menus. A minimum of two (2) courses is required.

### **Italian**

#### **Soup & Salads**

Minestrone Soup  
Garlic Bread  
Traditional Caesar Salad, Anchovy Dressing, Parmesan Cheese & Focaccia Croutons  
Tomato, Red Onions, Artichoke Hearts & Basil Salad

£7.50 per person

#### **Main Courses**

Classical Meat Lasagna  
Vegetarian Lasagna  
Grilled Vegetables with Garlic & Basil  
Wild Mushroom Rissotto

£12.50 per person

#### **Desserts**

Grand Marnier Tiramisu, Almond Wafers  
Chocolate Baklava  
Passion Fruit Pannacotta

£6.00 per person

## **Mexican**

### **Soup**

Steaming Tortilla Soup, Traditional Garnishes, Oregano Rolls & Butter

### **Salads**

Heart of Palm Salad, Jicama, Arugula & Orange Salad  
Green Salad with Ranch, Chipotle Caesar & Avocado Dressings  
Guacamole, Sour Cream & Pico de Gallo

£9.00 per person

### **Main Courses**

Chicken, Skirt Steak, Grilled Vegetables Beef Fajitas  
Onions, Peppers & Traditional Toppings  
Warm Flour & Corn Tortillas  
Black Bean Spotted White Rice, Roasted Corn

£14.00 per person

### **Desserts**

Individual Corn Cheese Cake  
Espresso Cake  
Chocolate Tart

£6.00 per person

## **Indian**

### **Soup & Salad Station**

Mulligatawny Soup, Coriander & Garlic Naan Bread

Balsamic Mushroom & Asparagus  
Creamy Chicken Chipotle Scented Coleslaw  
Spiced Pickled Carrot Salad

£7.50 per person

### **Main Courses**

Chicken Tandoori  
Lamb Biryani  
Vegetable Curry with Paneer  
Pilau Rice  
Dahl Makhani

£14.50 per person

### **Desserts**

Mini Chocolate Square Cakes  
Mango & Strawberry Mousse Cake  
Apple Tart  
Tropical Fruit Salad

£7.00 per person

## **WORKING LUNCH BUFFET MENUS**

Menu includes Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Fairmont Teas.

These menus are only suitable for groups of 25 people or less. Please choose from the following food stations to create your lunch buffet. Choose One (1) Soup, Two (2) Salads, Two (2) Sandwiches, One (1) Hot Main Course and Two (2) Desserts.

### **Soups**

Broccoli & Cheese  
Seafood Chowder  
Cream of Carrot  
Tomato & Shrimp Bisque  
Scotch Beef Broth  
Potato & Celery  
Minestrone  
Cream of Mushroom

### **Salads**

Chef's Cobb Salad with a selection of House Dressings  
Woodland Mushroom & Asparagus  
Grilled Vegetable & Feta Cheese  
Red Onion & Tomato with Coriander Dressing  
Roasted Potato & Blue Cheese  
Greek Salad

### **Wraps**

Chicken Caesar Salad  
Smoked Salmon & Cream Cheese  
Crayfish Tails & Marie-Rose Sauce  
Pastrami & Coleslaw Wraps

### **Sandwiches on a Variety of Breads**

Poached Chicken, Avocado & Sunblushed Tomato on Focaccia  
Grilled Mediterranean Vegetables, Goat's Cheese & Avocado  
Honey Roast Ham with Spiced Coleslaw  
Bacon, Lettuce & Tomato Baguettes  
Croque Monsieur

### **Main Courses**

Lasagne  
Shepard's Pie  
Smoked Haddock & Chive Quiche

### **Desserts**

Chocolate Cheesecake with Coffee Cream  
Walnut Tarts & Chantilly Cream  
Almond Pound Cake  
Chef's Sherry Trifle  
Lemon Glazed Tartlet's  
Passion Fruit Mousse with Berry Coulis Topping  
Panna Cotta with a Selection of Fresh Berries

£22.50 per person

## **PLATED LUNCH MENUS**

Menu includes Rolls, Butter, Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Fairmont Teas.

Please choose from the following to create a two (2) or three (3) course lunch.

### **Chilled Starters**

Tomato & Cucumber Napoleon, Creamy Balsamic Dressing	£7.50
Smoked Salmon Tartar, Capers & Onion Jam	£16.00
Watermelon, Goat Cheese & Asparagus Salad	£9.50
Baby Mixed Greens, Glazed Pears, Blue Cheese Toast	£8.00

### **Hot Starters**

Potato & Carrot Soup, Herb Crostini Croutons	£6.00
Ricotta Ravioli, Sun Blush Tomato Chutney	£8.00
Goat Cheese & Mushroom Quiche, Rocket & Parmesan Salad	£10.00
Double Tomato Soup with Scone	£8.25

### **Main Courses**

Petit Filet Mignon, Blue Cheese Polenta, Creamy Tomato	£34.00
Thyme & Garlic Marinated Chicken Breast	£14.00
Glazed Scottish Salmon, Double Cheese Smashed Potato	£22.00
Marinated Rib Eye Steak, Horseradish Sauce	£27.00
Grilled Chicken Breast, Citrus Salsa	£14.00
Seared Pork Loin with Apple & Pineapple Chutney	£14.00
Braised Lamb Shank, Butternut Squash Risotto	£21.50

### **Desserts**

Fruit Cobbler, Oat & Cinnamon Streusel, Praline Ice Cream	£7.00
Chocolate & Lime Torte, Almond & Cocoa Dacquoise, Red Wine & Strawberry Sauce	£9.50
Flamed Baby Bananas, Spiced Rum Butter, Pistachio Gelato	£7.50
Perfumed Sable Breton, Mango Cream, Honey & Tamarind Sauce	£8.00
Apple Cinnamon Tart with Hazelnut Crumble, Pistachio Ice Cream	£8.50

### **Lifestyle Cuisine**

Grilled Vegetable Tower, Herbed Mascarpone Mousse, Carrot Chutney

Balsamic Infused Portobello Mushrooms Risotto, Pumpkin Sauce

## CANAPÉ SELECTION

Prices as listed below are based per piece  
Minimum of 25 pieces

### **Cold Canapés**

Seared Scallop with Tomato & Lime Salsa	£3.25
Roulade of Smoked Salmon & Trout on Mini Oatcakes	£2.00
Smoked Salmon, Lemon & Dill Mousse on Rye Bread	£2.00
Whipped Goat's Cheese & Sun Blushed Tomatoes Crustade	£1.75
Chicken Liver Pate Coronets	£1.75
Seared Spicy Duck & Fennel Tart	£3.00
Mini Tomato Tarts	£1.75
Beef Filet in Pancetta on Olive Croute	£3.25
Tequila Shots of Shrimp Salad with Bread Sticks	£3.00
Vegetable Antipasto, Warm Herbed Goat Cheese	£2.75
Crispy Duck Breast on Pita Chip with Fig Chutney	£3.00
Sun Dried Tomato & Shrimp Tapenade, Grilled Crostini	£3.25
Beef Carpaccio, Sun Dried Tomato Aioli	£3.75

### **Hot Canapés**

Thai Prawns with Sweet Chilli Sauce	£2.75
Rilette of Spiced Duck wrapped in Pancetta Toast	£2.75
Haggis Balls with Mustard Dip	£2.00
Perthshire Mushroom & Mull Cheddar Tart	£2.00
Chicken Sate with Peanut Sauce	£2.25
Vegetarian Spring Rolls with Dipping Sauce	£2.00
Mini Beef Filet, Oyster Mushroom Confit	£3.25
Artichoke & Blue Cheese Rolls in Herb Tempura	£2.75
Pork Sate with Hoisin Orange Sauce	£2.50
Chicken Spring Rolls, Sweet Corn Relish	£2.75
Mini Haggis Lollipops	£2.50
Ward Scallop, Avocado Mousse	£3.25
Coconut Shrimp Tempura with Ginger Sauce	£3.00
Lobster Turnovers	£4.75
Lamb Medallion with Minted Apple Chutney	£3.25
Petit Beef Filet, Cabernet Pear Confit	£3.00
Teriyaki Glazed Pork Filet, Apple Relish	£2.75

## **PERTSHIRE PLATED DINNER MENU**

All Menus include Warm Bread Rolls & Butter, Coffee, Tea & Petit Fours

Please choose from the following to create a three (3) course dinner menu for £40.00 or a four (4) course dinner menu for £55.00.

### **Soups**

Butternut Squash

Double Cream of Tomato

### **Starters**

Tomato, Cucumber & Fresh Mozzarella Caprese, Honey Balsamic Dressing

Cous Cous Greek Salad Terrine, Red Wine Dressing

Tian of Haggis, Neeps & Champit Tatties with Arran Mustard & Whisky Brose Sauce

### **Main Courses**

Peppered Pork Fillet with Butternut Puree, Glazed Baby Carrots & Mustard Mash Potato

Seared Chicken Breast with Tomato & Mozzarella Gratin

Grilled Breast of Rosemary Chicken, Blue Cheese Polenta, Ratatouille

Confit of Guinea Fowl Leg, Carrot & Vanilla Puree, Spicy Puy Lentils & Peanut Coated Pork Cheek

Seared Fillet of Scottish Salmon, Herb Flavoured New Potatoes

### **Desserts**

Apple & Pear Lattice, Coffee Sauce

Baked Lemon Torte, Vanilla Cream, Pear Relish

Banana Banoffi Tart, Berry Sauce

Classic Sherry Trifle, Nut Florentine

## **KINGDOM OF FIFE PLATED DINNER MENU**

All Menus include Warm Bread Rolls & Butter, Coffee, Tea & Petit Fours

Please choose from the following to create a three (3) course dinner menu for £50.00 or a four (4) course dinner menu for £65.00.

### **Soups**

Cream of Mushroom

Tomato Broth with Paysanne of Green Vegetables

### **Starters**

Haddock Fish Cakes, Crème Fraîche, Micro Salad

Wild Forest Greens, Tomato & Cucumber, Parmesan Chips

Wild Local Pigeon Breast with Artichoke Puree, Pink Grapefruit Fillets & Toasted Cashews

Spinach & Mushroom Salad, Balsamic Dressing

Hot Smoked Salmon & Finnan Haddock Mousse, Lemon Aioli, Herb & Cucumber Linguine

### **Main Courses**

Mustard Crusted Loin of Pork, Apple Smashed Potato, Thyme Jus

Roast Supreme of Guinea Fowl, Spiced Puy Lentils & Glazed Baby Vegetables

Citrus Breast of Chicken, Smashed Potato, Glazed Fingerling Carrots

Seared Fillet of Scottish Salmon, Curried Mussel Chowder with Herb Flavoured New Potatoes

Roast Rump of Scottish Lamb, Dauphinoise Potatoes & Spiced Puy Lentils

### **Desserts**

Mocha Cheesecake, Strawberry Sauce, Almond Cookie

Fig & Date Crumble, Almond Cookie, Ginger Ice Cream

Strawberry Panacotta, Lemon Iced Tea, Pearls of Melon Salad

Apple & Orange Cheesecake with Oatmeal Streusel, Vanilla Cream

## **HIGHLAND PLATED DINNER MENU**

All Menus include Warm Bread Rolls & Butter, Coffee, Tea & Petit Fours

Please choose from the following to create a three (3) course dinner menu for £60.00 or a four (4) course dinner menu for £75.00.

### **Soups**

Cauliflower & Sweet Corn Soup with Chive and Streaky Bacon

Tomato & Shrimp Bisque

### **Starters**

Carpaccio of Tuna Loin with Salad of Herbs & White Balsamic Dressing

East Neuk of Fife Crab & Lobster Tian with a Red Pepper & Tomato Soup

Goose Rilette with Crushed Pea Jelly, Soft Herb & Cucumber Salad

Terrine of Sweetbreads with Pumpkin and Fig Chutney & Blackberry Paint

### **Main Courses**

Fillet of Scottish Beef, Slow Cooked Belly Pork, Thyme scented Potato Fondant, Apricot Swipe, Golden Chanterelles and Truffle Jus

Seared Red Mullet with Couscous Red Pepper and Tomato Coulis, Grilled Asparagus Spears

Lamb Loin Noisette, Slow cooked Local Lamb Neck, Confit Potatoes, Roasted Parsnip Puree, Juvenile Beetroot & Rosemary Thyme Jus

Freshly carved Beef Strip Loin, Garlic Infused Mushroom Potato, Baby Vegetables

### **Desserts**

White Chocolate Parfait, Painting of Sauces

Tasting of Carrot Cheesecake, Torte & Tartlet

Worldly Trilogy, Sacher Torte, Crème Brule Tart and Chocolate Mousse

**Lifestyle Cuisine**

**Starters**

Scented Lemon Lentil & Asparagus Salad, Tomato Chutney

Salad of Asian Pear, Cantaloupe Melon, Poppy Seed Dressing

Chilled Cucumber Soup, Red Apple, Scalded Cherry Tomato

Trilogy of Summer Tomato Soup, Herbed Barley

**Main Courses**

Grilled Vegetable Tower, Sun Dried Tomato Mousse, Carrot Chutney

Balsamic Infused Portobello, Mushroom Risotto, Pumpkin Sauce

Open Faced Spinach Lasagne, Caramelised Red Onions, Sweet Potato Sauce

Quinoa Spring Rolls, Creamy Yellow Bell Pepper Relish, Grilled Courgettes

**Dessert**

Pineapple Tarte Tartin, Basil Infused Cherry Chutney

Baked Pear & Peach Streusel, Vanilla Anglais

Summer Melon Salad, Macerated Red Grapes, Strawberry Relish

Mango & Quinoa Tart, Apricot Chutney

*It is our pleasure to offer you custom menus, featuring local, organic and sustainable ingredients or healthy options from our Fairmont Lifestyle Cuisine program. Our Event Managers would be pleased to provide you with further information on these selections.*

## **FOUR COURSE PLATED DINNER MENU**

All Menus include Warm Bread Rolls & Butter, Coffee, Tea & Petit Fours

### **A TASTE OF SCOTLAND**

#### **Bannockburn**

##### **Starter**

Trilogy of Smoked Salmon, Herbed Crème Fraîche, Toasted Pita Twists

##### **Haggis**

Tian of Haggis, Neeps & Champit Tatties, Arran Mustard & Whiskey Brose

##### **Main Course**

Peppered Filet of Beef, Glazed Baton Carrots & Asparagus, Tomato Provencal, Mushroom Jus

##### **Dessert**

Apple & Orange Cheesecake with Oatmeal Streusel, Vanilla Cream

£54.00 per person

#### **Glencoe**

##### **Starter**

Highland Game Terrine, Dundee Marmalade Relish, Brioche Tips

##### **Haggis**

Tian of Haggis, Neeps & Champit Tatties, Arran Mustard & Whiskey Brose

##### **Main Course**

Rosemary Rack of Lamb, Spinach Risotto, Bell Pepper Coulis, Crispy Parma Ham Crouton

##### **Dessert**

Tasting of Trifle Trilogy, Sherry, Vanilla & Strawberry

£58.00 per person

***Add a shot of Whisky to the above menus £5.00 per person***

*Our Executive Chef has designed these menus to form a balanced meal taking into account seasonality and combinations of ingredients for your gastronomic pleasure.*

## **FAIRMONT SIGNATURE MENU**

All Menus include Warm Bread Rolls & Butter, Coffee, Tea & Petit Fours

Four (4) course dinner for £65.00 per person.

For any dinner that has á la carte selections presented there will be a supplement of £5 per person if the menu choices are pre-ordered up to 72 Hours in advance.

For any dinner that the menu selection is determined at the time of service a £15 per person supplement will apply.

When having a Choice Menu, a table plan and place cards will be required

### **Starters**

Please select two (2) of the following:

Classic Caesar Salad, Anchovy Dressing, Garlic Breadsticks

Mixed Greens, Poached Pears, Blue Cheese Dressing

Cream of Asparagus Soup, Herb Croutons

Smoked Fish Tasting, Crème Fraîche, Toasted Pita Twists

Glazed Breast of Duck, Micro Green Salad, Pear and Apple Puree

Tomato, Cucumber & Coriander Salad, Toasted Dill Lavosh

Beef Carpaccio, Citrus & Cucumber Vinaigrette

Sweet Potato and Chervil Soup, Corn Fritter, Honey Brioche

### **Intermediates**

Please select one (1) of the following:

Tomato Gazpachio, Melon Salad

Cucumber, Lime & Lemon Soup

Melon Salad, Minted Apples

Pomegranate Sorbet

Coconut Sherbet, Macerated Berry Salad

Watermelon Gazpachio

**Main Courses**

Fairmont St Andrews is pleased to offer you the flexibility to create your own main course with the following selection of items. Our experienced culinary staff & event manager would be pleased to offer advice if required.

**Main Course Selection**

Please select two (2) of the following (along with a Vegetarian Option):

Grilled Pork Chop, Apple Relish & Rosemary Jus  
Filet of Beef, Peppercorn Jus  
Glazed Pork Loin  
Roasted Duck Breast, Cranberry Jus  
Grilled Chicken Breast, Asparagus Sauce  
Fillet of Red Snapper, Dill Sauce  
Seared Scottish Salmon, Dill Sauce  
Red Mullet, Smoked Red Pepper Coulis

Grilled Vegetable Tower  
Balsamic Infused Portobello  
Quinoa Spring Rolls

**Accompaniments**

Main course will be served with the same accompaniments. Please select one (1) starch & one (1) vegetable:

Garlic Smashed Potato  
Vegetable Rice  
Basmati Rice  
Pumpkin Risotto  
Soft Truffle Polenta  
Rosemary Potato Confit  
Finger Potatoes

Glazed Baby Carrots & Asparagus  
Beetroot Salad  
Salsify Ragout  
Creamed Swiss Chard  
Creamed Mushroom & Spinach

**Desserts**

Please select two (2) of the following:

White Chocolate Cheesecake, Almond Basket with Vanilla Ice Cream

Fig & Almond Tart, Vanilla Sauce

Chocolate Truffle Cake, Baileys Ice Cream

Bake Well Tartlets, Raspberry Sauce

Tasting of Chocolate, Banoffi Gelato

Strawberry Shortcake, Coffee Sauce

**Lifestyle Cuisine**

**Starters**

Scented Lemon Lentil & Asparagus Salad, Tomato Chutney

Salad of Asian Pear, Cantaloupe Melon, Poppy Seed Dressing

Chilled Cucumber Soup, Red Apple, Scalded Cherry Tomato

Trilogy of Summer Tomato Soup, Herbed Barley

**Dessert**

Pineapple Tarte Tartin, Basil Infused Cherry Chutney

Baked Pear & Peach Streusel, Vanilla Anglais

Summer Melon Salad, Macerated Red Grapes, Strawberry Relish

Mango & Quinoa Tart, Apricot Chutney

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## **DINNER BUFFET MENU SELECTION**

All Menus include Warm Bread Rolls & Butter, Coffee & Tea.

Please choose from the following food stations to create your three (3) course dinner buffet.

### **Soup & Salad Stations**

#### **Aviemore**

Hot Tomato Bisque, Basil Drizzle

Orzo Pasta with Baby Shrimps  
Mixed Baby Field Greens Garlic Crostini & Selection of Dressings  
Radicchio & Arugula with Roasted Pear & Blue Cheese  
Cucumber & Tomato with Balsamic Dressing

£10.00 per person

#### **Oban**

Minestrone

Asparagus & Mozzarella Salad  
Creamy Potato & Chive  
Mixed Baby Leaves with Toasted Bread Sticks & Selection of Dressings  
Spinach & Watercress with Orange Supremes

£10.00 per person

#### **Erskine**

Cream of Chicken & Basil Soup

Woodland Mushroom & Asparagus  
Grilled Vegetable & Feta Cheese  
Roasted Potato & Blue Cheese  
Greek Salad

£15.00 per person

#### **Orkney**

Lentil & Bean Bouillon

Italian Bread with Sun Blush Tomatoes  
Caesar Salad with Cheese Croutons  
Grilled Italian Vegetables  
Tomato & Mozzarella Salad

£12.00 per person

## Main Course Stations

### Stornoway

Roasted Leg of Lamb with Minted Potatoes  
Seared Red Snapper with Green Tomato Sauce  
Grilled Chicken Supreme with Wild Mushroom Ragout  
Stuffed Fondant Potato

£26.00 per person

### Dunbar

Roasted Chicken with Tomato Confit Sauce  
Seared Salmon with Orange Vanilla Sauce  
Loin of Pork with Apple & Pear Relish  
Blue Cheese Polenta Cakes

£22.00 per person

### Dunoon

Grilled Pork Chops with Pear Honey Chutney  
Seared Sole with Lemon Butter Sauce  
Mini Beef Medallions with Red Wine Jus  
Roasted Vegetable & Goat Cheese Napoleons

£25.00 per person

### Tyndrum

Grilled Lamb Cutlets with Rosemary Jus  
Baked Trout with Almond Butter Sauce  
Mini Chicken Medallions with Red Onion Confit  
Seared Couscous & Cheese Cakes

£26.00 per person

## **Dessert Stations**

### **Tayside**

Coffee Cheesecake, Vanilla Cream  
Banoffi Pie, Caramel Crumble  
Fruit Salad  
Chocolate Cake

£8.00 per person

### **Clydesdale**

Vanilla Cream Tarts, Almond Cookie  
Chocolate Mousse, Streusel Topping  
Apricot & Date Squares  
Melon Cocktail

£10.00 per person

### **Ayrshire**

Marble Cake, Banana Cream  
Strawberry Cookies  
Berry Salad, Minted Syrup  
Coconut & Honey Twist

£12.00 per person

### **Lanarkshire**

Vanilla & Almond Cheesecake  
Orange & Grapefruit Salad  
White Chocolate Brownies  
Passion Fruit Mousse

£10.00 per person

## **BUFFET SELECTIONS**

All Menus include Coffee & Tea.

For your dining pleasure our Executive Chef has created the following Specialty Buffet Menus.

Buffet Extravaganza is designed for 25 guests or more

### **Buffet Extravaganza**

#### **Soup Station**

Vine Ripened Tomato Bisque  
Diced Avocado & Swiss Cheese  
Baked Potato Rolls & Multigrain Rolls & Butter

#### **Salad & Seafood Station**

Mixed Garden Greens with Herbs & Assorted Dressings  
Romaine Salad, Anchovy "Caesar" Style Dressing  
Char Grilled Vegetables & Sweet Potato Salad  
Creamy Lobster & Cucumber Salad  
Prawn Filled Mini Avocado, Thousand Island Dressing

#### **Main Course Station**

Grilled Lemon Prawns, White Wine Sauce  
Grilled Breast of Chicken, Mushroom Sauce  
Roasted Red Mullet, Creamy Red Bell Pepper Sauce  
Grilled Vegetables, Corn on the Cob & Spiced Butter  
Roasted Young Potatoes

#### **Live Carving Station**

Roasted Rib Eye of Beef, Horseradish Cream, Assorted Mustards & Jus

#### **Dessert Station**

Triple Chocolate Cake  
Apple & Pecan Turnovers  
Almond Tarts  
Vanilla Bean Crème Brûlée  
Fresh Fruit Cocktail

£54.00 per person

## **TASTE OF SCOTLAND BUFFET MENU**

All Menus include Coffee & Tea & a Sweet Treat.

Buffet is designed for 25 guests or more

### **Soup Station**

Potato and Leek Soup, Baked Potato Rolls, Multigrain Rolls & Butter

### **Blackwatch**

#### **Salad Station**

Smoked Trout Salad with Pickled Onions

Gravlax, Smoked Salmon & Hot Smoke Salmon

### **Main course Station**

Braised Sutherland Lamb Navarin with Glazed Root Vegetable

Burns Neeps & Champit Tatties with Whiskey Sauce

### **Burns**

#### **Salad Station**

Baby Spinach & Woodland Mushrooms, Heather Honey Dressing

Wood Pigeon Salad, Celeriac Nut Dressing

### **Main Course Station**

Potato, Turnip & Carrot Bake

Seared Breast of Duck, Orange Maple Glaze

### **Argyll**

#### **Salad Station**

Clyde Valley Tomato Salad

Roasted Potato Salad, Green Onions & Bacon

### **Main Course Station**

Smoked Haddock & Leek Pie

Scented Mushrooms Quiche, Chive Sauce

Roasted Lavender Potatoes

### **Elgin**

#### **Salad Station**

Arbroath Smokies

Rannoch Moore Smoked Venison Salad with Pickled Beets

### **Main Course Station**

Striploin of Beef

Lethem Chicken Supreme, Arran Mustard Sauce

Horseradish Mashed Potato, Creamy Savoy Cabbage with Bacon

### **Dessert Station**

Mulled Berries with Orange Cream

Dundee Marmalade Pudding with Crème Custard

Scotch Trifle with Whiskey Cream

Ecclefechan Tart with Cranachan Sauce

### **Scottish Cheese Display**

Lanark Blue, Bonchester, Anster, Arran Cheddar & Mull of Kyntyre

Artisan Bread & Flavored Butters

£65.00 per person

## **HOG ROAST BUFFET MENU**

All Menus include Warm Bread Rolls & Butter, Coffee & Tea.  
Buffet is designed for 25 guests or more

### **Soup Station**

Cream of Broccoli & Potato, Herb Croutons  
Seafood Bouillabaisse

### **Salad Station**

Mixed Garden Greens with Herbs and Assorted Dressings  
Romaine Salad, Anchovy "Caesar" Style Dressing  
Roasted Red Potato & Blue Cheese Salad  
Tomato, Cucumber & Red Onion Salad  
Root Vegetable & Mozzarella Salad

### **Seafood & Smoked Fish Station**

Spicy Prawn Cocktail, Cucumber Relish  
Gravlax, Traditional Garnishes, Herb Aioli

### **Main Course Station**

Seared Red Mullet, Vanilla White Wine Sauce  
Grilled Breast of Chicken, Wild Mushroom Sauce  
Steamed Vegetables, Corn on the Cob & Honey Butter  
Garlic Smashed Potatoes & Black Bean Rice

### **From the Carvery Station**

Prime Spit Roasted Scottish Hog Served with Apple Sauce

### **Dessert Station**

Mocha Cheesecake  
Vanilla Crème Brûlée Tartlets  
White Chocolate Mousses  
Berry & Almond Martinis  
Caramel Cookies & Fresh Fruit Skewers

£62.00 per person

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