

Festive menu at The Golf Inn – a pub menu with many courses

With new owners at the helm, The Golf Inn in St Andrews has launched its 2019 festive menu, showcasing the talents of Head Chef Rory MacCrimmon.

Having worked at a number of Michelin recommended restaurants, Rory is adding real culinary flair to the establishment, elevating tasty pub food to a new level, at a very affordable price.



Scotch eggs feature large on the menu

Examples include avocado ice cream, which is included in the starter of beetroot cured salmon with pickled sultanas and brown bread croutons.



Rory the chef

With many people also choosing vegetarian options nowadays, Rory has included a delicious charred cauliflower steak in his

festive menu options, served with truffle, fried duck egg, creamy leeks, chickpea and garlic puree and wild kale.

And as the owners of The Golf Inn – Brett Lawrence and Gillian McLaren – also run the award winning Rocca Deli, in Bell Street, St Andrews, the cheese platter on offer in the festive menu is well above par, making this more of a ‘top hole’ restaurant than a bistro pub. Included in it are cheeses such as Taleggio, a set Minger brie, and Isle of Mull blue murder.

If something sweeter is required, there is a chocolate and marmalade bread pudding to choose, or a pear and ricotta tart to finish off the meal.



A partridge dish

Gillian said : “We want to provide a new experience here at The Golf Inn for festive diners, as well as people looking to try out our boutique rooms. Rory is a fantastic chef and has put together this amazing menu which is akin with menus found in five star establishments.”

Two courses for £26, three courses at £30.

Call The Golf Inn on 01334 470686 to book.

www.thegolfinn.co.uk

