

1906



The Turnberry Food Trail



Food Item

	Beef
	Lamb
	Eggs
	Lobster
	Mull of Kintyre Cheddar
	Chutney and cheese
	Pork
	Paddy's Milestone Cheese
	Katy Rodgers Crème Fraîche
	Milk, Cream and Butter

Supplier

Girvan Mains
Cairnhill Farm
Humeston Byre Milk House
Nith Valley Free Range Eggs
Campbell's Prime Meat
Clarks Specialty Food
Clarks Specialty Food
J Robertson & Sons
Clarks Specialty Food
Bracehead Foods
Grahams Dairies

Food Item

	Denhead Asparagus
	Turnip
	Venison
	Strawberries
	Scallops
	Blue Murder Cheese
	Fish

Supplier

Premier Produce
Stewart's of Tayside
Highland Game
AP Barrie & Co
Campbell's Prime Meat
Clarks Specialty Food
Peterhead Fish Market
Kinlochbervie Fish Market
Scrabster Fish Market
Shetland Fish Market

V = Vegetarian VV = Vegan & Vegetarian

Please inform your order taker of any special dietary requirements, including any food allergens or intolerances that we should be made aware of when preparing your menu request.

All prices are in pounds and inclusive of VAT at the current rate.
A discretionary service charge of 10% will be added to your bill.

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STARTERS

Prawn Cocktail

Atlantic Prawns, Marie Rose Sauce Lemon & Crisp Lettuce

Twenty

Oak Smoked Scottish Salmon

Shallot, Caper, Egg, Caviar, Crème Fraîche & Wholemeal Bread

Twenty-Two

Beef Carpaccio

Tete De Moine Cheese, Truffle Mayonnaise, Pickled Walnut & Girvan Mains Fillet of Beef

Twenty-Two

Puglia Burrata

Pesto alla Trapanese, Roasted Red Pepper & Smoked Almonds (V)

Twenty

Duck & Foie Gras Terrine

Brioche, Spiced Pear Chutney & Celeriac Remoulade

Twenty-Two

1906 Lobster Bisque

West Coast Lobster, Brandy & Brioche

Twenty

Honeynut Butternut Squash Soup

Sage, Pumpkin Seed & Labneh

Fourteen

Seared Mallaig Scallops

Toasted Hazelnut Butter & Jerusalem Artichokes

Twenty-Four

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MAIN COURSE

Grilled Lemon Sole Fillets

Cockles, Sea Herb, Minus 8 Vinegar Butter Sauce

Fifty-Two

Ricotta Cavatelli

Basil & Courgette Cream, Chilli & Herb Crumb (V)

Eighteen or Twenty-Four

Mushroom & Celeriac Wellington

Baby Leaf Spinach, Creamed Aria Potato & Brandy Sauce (V)

Thirty-Four

Salt Aged Duck Breast

Pumpkin & Biscotti Fondant, Shallot Tarte Tatin, Creamed Celeriac & Raspberry Vinegar Jus

Thirty-Six

Chestnut Pappardelle

Seasonal Mushroom, Aged Marsala, Butter & Sage (V)

Twenty-Four

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MAIN COURSE

All our beef is sourced from Girvan Mains Farm, located just 5 miles from the hotel. Drew Young, the farmer, produces outstanding beef from traditional native cattle.

500g Sirloin Steak

Girvan Mains Aberdeen Angus Beef, Himalayan Salt Aged for 35 Days & Green Peppercorn Sauce

Ninety

600g Chateaubriand for Two

*Girvan Mains Aberdeen Angus Beef, Himalayan Salt Aged for 35 Days & Bearnaise Sauce
Please allow 30 minutes for your dish to be served*

One Hundred & Twenty

280g Dry Aged Rib Eye Steak

Girvan Mains Aberdeen Angus Beef, Himalayan Salt Aged for 35 Days & Green Peppercorn Sauce

Fifty-Six

SIDES

Seven each

French Beans with Shallots (V)

Creamed Mash Potato (V)

Caesar Salad

Hand Cut Chips (VV)

House Fries (VV)

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DESSERT

1906 Lemon Tart

Mascarpone & Honey Ice Cream (V)

Ten

Cranachan Trifle

Whisky Cream, Raspberry Jelly & Oatmeal Granola

Ten

Valrhona Caramelia Chocolate Set Custard

Poached Pear & Honeycomb (V)

Ten

Selection of Artisan Cheeses

Served with Quince, Chutney & Sourdough Crackers (V)

Fifteen

Homemade Ice Creams & Sorbets (*V*)

Ten

SWEET WINES

Hungary

840 Royal Tokaji, Blue Lable, 5 Puttonyos

2012

125ml

Twenty-Seven

South Africa

826 Noble Late Harvest Semillon, Nelson Estate

2018

Twenty-Three

France

824 Muscat de Beaumes de Venise, Domaine Coyeux 2012

Twenty-Two

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