

# 1906

## DINNER

A memorable year, a magical restaurant.

There are few places where food, wine and location come together as beautifully as 1906.

Welcome to one of Scotland's most memorable restaurant's that takes its name from the year Turnberry opened.



Inspired by the land, rivers and sea around us, we present classical dishes that would be instantly recognisable to any one of our guests over the past hundred years. Yet, this is cooking very much of its age and of its setting.



The composition of our current menu is based on the workings of Georges Auguste Escoffier, French chef, restaurateur and culinary writer who popularized and transformed traditional French cooking. He is a legendary figure among chefs and gourmets, and was one of the most important leaders in the development of modern cuisine.

In 1903 the year in which the first golf course was opened at Turnberry, Escoffier published *Le Guide Culinaire*, which is still used today as a major reference work in the form of a cookbook when creating the menu for 1906.

"Progress marches on and each day brings forth new recipes and new methods"  
Georges Auguste Escoffier 1846-1935  
It's a philosophy we've taken to heart here in 1906.  
Progress in harmony with the past.



Welcome to 1906.  
A time and a place to savour.

All prices are inclusive if VAT, currently at 17.5%, gratuities are not included and are at the guests discretion for delightful food and service. All spirits, liqueurs and aperitifs are served in measures of 50ml as standard (but are also available in 25ml measures). All wine by the glass is served in measures of 175ml.

Starwood Hotels & Resorts, Worldwide Inc. are committed to providing the finest foods for our guests without compromising your safety in any way. Despite the lack of clear evidence, we have a policy to remove from our menu products containing genetically modified ingredients. Some foods may contain nuts, or traces of nuts.

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## HORS-D'OEUVRE

- |  |        |
|--|--------|
| Scallop Waldorf  | £13.00 |
| <i>pan seared Sound of Kilbrannan scallops with apple, celery shoots &amp; walnut dressing</i> |        |
| Salisbury Salad  | £10.00 |
| <i>summer salad of chicory, olive, celery &amp; beetroot dressing</i>                          |        |
| Poached Asparagus  | £11.00 |
| <i>seasonal salad &amp; Hollandaise sauce</i>  |        |

## COUPES ET HUITRES

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|--|--------|
| Prawn Cocktail   | £10.00 |
| <i>crisp salad &amp; classic Marie Rose sauce</i>  |        |
| Marinated Seafood  | £12.00 |
| <i>marinated shrimps, monkfish, squid, cockles &amp; mussels with classic Marie Rose sauce</i> |        |
| Oysters  | £11.00 |
| <i>6 Scottish rock oysters with red wine shallot vinegar</i>                                   |        |

## FOIE GRAS

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|---|--------|
| Crème Brûlée  | £11.00 |
| <i>foie gras bonbon &amp; brioche finger</i>                    |        |
| Torchon   | £13.00 |
| <i>pineapple chutney, rhubarb foam &amp; griottine cherries</i> |        |

## Oak Smoked Scottish Salmon

*with red onion, capers, lemon & brown bread*

Or

*sour cream blini & French bean salad*

£13.00

## POTAGES

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|---|--------|
| Consommé Monaco   | £8.00  |
| <i>chicken consommé garnished with carrot, neeps and gruyere gouger</i> |        |
| Lobster Bisque  | £13.00 |
| <i>west coast lobster soup laced with kummel</i>                        |        |
| Veloute Japonaise   | £9.00  |
| <i>Jerusalem artichoke soup, Serrano ham and brioche finger</i>         |        |

## OEUF ET FARINACÉS

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|--|-------|
| Arbroath Smokie Benedictine  | £9.00 |
| <i>warm smoked haddock with potato espuma &amp; poached egg</i>    |       |
| Truffle Gnocchi  | £8.00 |
| <i>rustic gnocchi using a variety of 1916 King Edward potatoes</i> |       |
| Risotto à la Milanaise   | £8.00 |

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POISSONS

Halibut à la Bourguignonne <i>poached in red wine with cèpes, roasted shallots &amp; pancetta</i>	£25.00
Dover Sole Meunière <i>600gm Dover sole, pan fried in butter with lemon &amp; parsley</i>	£36.00
Supreme of Salmon Mercedes <i>herb crusted, braised baby leeks &amp; champagne veloute</i>	£21.00
St Pierre Jacqueline <i>pan seared John Dory, saffron carrot puree &amp; pommes sable</i>	£19.00

WEST COAST LOBSTER

Lobster à la Nage <i>steamed in court bouillon with tomato, vermouth, garlic &amp; tarragon butter</i>	£40.00
Lobster Thermidor <i>glazed in an Arran cheddar &amp; mustard sauce</i>	£40.00
Lobster Salad <i>with asparagus, cucumber, mango &amp; raspberry dressing</i>	£24.00

BOEUF

Tartare <i>raw diced fillet of beef with capers, shallots &amp; parsley served with chips &amp; sauce tartare</i>	£24.00
Diane <i>seared with mustard, shallots, mushrooms &amp; tomato, flambéed with brandy &amp; finished with cream</i>	£32.00
Orkney Rump Au Poivre 250gm <i>Prime Orkney gold Rump with a green peppercorn sauce</i>	£24.00

PLATS D'ESCOFFIER

Classic dishes from Escoffier for two

VIANDES

Trio of Lamb <i>hay smoked loin with a sweetbread ragout &amp; galette provencale</i>	£26.00
Supreme of Chicken "Sauté Marengo" <i>forest mushrooms, langoustine mousse &amp; quail egg</i>	£25.00
Summer Pork Casserole <i>cauliflower cheese puree, carrots, leeks &amp; Savoy cabbage</i>	£19.00
Veal Pojarski <i>ground veal steak with Paris mash &amp; sauce perigueux</i>	£26.00

VEGETARIAN

Mushrooms en Croûte <i>sautéed wild Scottish mushrooms on homemade brioche</i>	£17.00
Vegetable Lasagne <i>open lasagne of seasonal vegetables with smoked aubergine caviar</i>	£16.00

GARNITURES

Chips : Mash : Petit Pois a la Bonne Femme
Spinach a la Creme : French Beans
Vichy Carrots : Cauliflower "Au Gratin"
Iceberg Salad
£5.00

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PLATS DU JOUR

Monday <i>Orkney Beef Bordelaise</i> £26.00 <i>Prime Orkney gold beef steak with shallot red wine sauce</i>
Tuesday <i>Wild Seabass Waleska</i> £24.00 <i>Topped with Scottish lobster, truffle &amp; mornay sauce</i>
Wednesday <i>Twenty Four Hour Braised Pork Belly</i> £19.00 <i>Frou frou of summer vegetables &amp; cider sauce</i>
Thursday <i>Sardine Antiboise</i> £17.00 <i>Grilled sardines on a garlic toast a la provencale</i>
Friday <i>Fillet of Lemon Sole</i> £19.00
Saturday <i>Entrecote Hotel du Paris</i> £29.00 <i>Prime Orkney gold beef with seasoned butter, watercress &amp; game chips</i>
Sunday <i>Lamb Parisienne</i> £26.00 <i>Mixed grill of lamb with braised lettuce hearts &amp; parisienne potatoes</i>

**The James Miller Room**  
is our premier dining experience at Turnberry.

Set aside 1906, this eloquent room is where Chef Justin Galea creates his ultimate contemporary fine dining.

**The Chef's Table**

follows on as an extension of Turnberry's contemporary flair.

At the Chef's Table we have a vast array of dishes available on any given day. Bespoke degustation menus are presented by the chef with paired wines to create a truly epicurean experience.

Whether as an exclusive use or as a shared chef's table dining experience every evening we begin with a glass of Krug Champagne.

DESSERTS

Tarte Tatin <i>with vanilla anglaise &amp; ice cream</i>	£8.00
Ginger Brûlée Brioche <i>spiced caramel popcorn &amp; popcorn ice cream</i>	£7.00
Textures of Chocolate <i>white chocolate &amp; Drambuie ice cream, milk chocolate marquis &amp; bitter chocolate delice</i>	£8.00
Amaretto Semi-freddo <i>with praline &amp; cherry sorbet</i>	£7.00
Crêpe Suzette For Two	£20.00

FROMAGES

Scottish artisan cheese from the trolley  
£9.00