



SINGLE MALT SCOTCH DINNER



serves 40 people

FIRST COURSE

Talisker

Tuna Tartare with Chickpea Flour Fried Oyster and Sesame Seaweed Salad

SECOND COURSE

Caol Ila

Triple Cream Boursin with Baked Pear and Spicy Walnuts

THIRD COURSE

Clynelish

Lobster Knuckle Stew with Tarragon and Bristol Cream

FOURTH COURSE

Cragganmore

Braised Hunters Rabbit with Peppers, Black Trumpets and Saffron Risotto

DESSERT

Dalwhinnie

Warm Chocolate Torte with Turbanado Torched Bananas and Gingered Orange Jus