

# The Scotch Malt Whisky Society

## Ternary Dinner

### SELECTION OF CHEF'S CANAPÉS

Thai spiced scallops

Pani Puri of spiced potato

Tuna tartare

Wagyu beef satay

Prawn 65 w saffron aioli

### 5 COURSE DEGUSTATION MENU

EACH COURSE IS EXPERTLY PAIRED WITH A SCOTCH WHISKY

Quail breast wrapped in pancetta w foie gras + date jam

Miso crusted toothfish w sea urchin sauce + ice plant

Vindaloo spiced crispy skinned pork belly w chickpea curry

Herb crusted Milly Hill lamb rack w kipfler potatoes + parsnips

Belgian chocolate tart with raspberry sorbet

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THURSDAY 18<sup>TH</sup> JULY 2024 | 6:00PM

• ACCOR PLUS 180pp •

• GENERAL PUBLIC 215pp •



\*MENU IS SUBJECT TO CHANGE AT ANYTIME\*

