



## **CLASSIC WHISKY JOURNEY**

### **SAMPLE MENUS**

#### **Day One Dinner**

Scottish Smoked Salmon, Salad of Radish & Cucumber Horseradish Dressing

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Supreme of Guinea Fowl, Creamed Wild Mushrooms,  
Truffle Pomme Purée & Madeira Jus

\*

Rhubarb crème Brulée, Warm Ginger Madeleines

#### **Day Two Lunch**

Roasted Sweet Pepper & Pesto Risotto, Chargrilled Asparagus, Parmesan Tuile, Red Wine Reduction  
*(can be served with meat and fish options)*

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Milk Chocolate & Orange Cheesecake, Raisin & Pecan Compôte

#### **Day Two Dinner**

Beef Consommé, Oxtail Ravioli, Tomato & Barley

\*

Baked Fillet of North Sea Halibut, Wilted Spinach, Boulangère Potatoes, Crayfish Butter Sauce

\*

Timbale of Seasonal Berries in a Rose Wine Jelly, Blackcurrant Sorbet & Marshmallow

#### **Day Three Lunch**

Fillet of Ayrshire Cod, with Salt Cod Brandade & Spiced Chickpea Dahl,  
Coriander oil

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#### **Day Three Dinner**

PO Pan-Seared Mallaig Scallops with Slow-cooked Pork Belly & Apple Purée

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Roast Fillet of Aberdeen Angus Beef, Soft Rosemary Polenta,  
Caramelised Shallots, Green Lentils, Smoked Bacon Jus

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Pineapple Iced Parfait, Peppered Pineapple, Mascarpone Ice Cream

#### **Day Four Lunch**

Caesar Salad, Parmesan Shavings

*Served with Corn-fed Chicken Breast or Hot Smoked Salmon*

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Honey & Sultana Bread & Butter Pudding, Heather Honey Cream

#### **Day Four Dinner**

Rillettes of West Coast Crab, Guacamole, Melba Toast, Tapenade Dressing

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Roast Loin of Pentland Lamb, Fondant Potato, Peas a la Française, Mint Hollandaise, Lamb Jus

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Trio of Chocolate Terrine, Salted Caramel Sauce & Hazelnut Nougat Tuiles