

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

THURSDAY 18TH JULY 2024 | 6:00PM

• ACCOR PLUS 173pp •

• GENERAL PUBLIC 195pp •



MENU IS SUBJECT TO CHANGE AT ANYTIME