

**“A life without love, is like a year
without Summer”**



SUMMER 2009 PRIVATE DINING MENUS

These exquisitely crafted combinations are created by Head Chef James Freeman, who believes that the simple secret of fine dining is the quality of the raw ingredients.

His carefully sourced seasonal produce inspires an excellent selection of dishes, where everything is freshly made.

To compliment these dishes we can on request match a unique single cask malt per course to enhance the flavours and your experience.

Similarly, why not try one of our pre-dinner whisky tasting sessions.

The following menus represent a variety of services from fine dining through to canapés and light suppers.

**For our fine dining menus which follow,
please select one menu featuring the same starter, main
and dessert courses for the entire party to enjoy.**

Vegetarians and special dietary requirements will be catered for on request.

Please contact the Events Team to discuss these options further.

www.smwsevents.co.uk



**THE SCOTCH MALT
WHISKY SOCIETY**

SUMMER ISLAY MENU 2009

Dram 53.129

"Then, on a waft of smoke and green malt, the food arrived. Honey roasted meats with sweet and salty sophistication".
Why not try a dram to match with each course, please ask the events team for more information.

SOUP

Velouté of sweetcorn with basil oil and smoked paprika beignets

STARTERS

Tian of crab, cucumber pickled in white wine with gazpacho sauce and crab wafer

MAIN

Roast and braised lamb with glazed white onion, puy lentils and a tarragon and tomato sauce

DESSERT

Mille -Feulle of oven roast peach with apricot pastry and lemon verbena syrup

CHEESE

**A selection of artisan cheeses from the British Isles



**Please add £2.00 + VAT to your menu course price

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THE SCOTCH MALT
WHISKY SOCIETY

SUMMER LOWLAND MENU 2009

Dram 97.12

"The nose is tickled by herbaceous lemon zest and titillated by honey, barley sugar and rose petals"

Why not try a dram to match with each course, please ask the events team for more information.

SOUP

Velouté of sweetcorn with basil oil and smoked paprika beignets

STARTER

Ballotine of free-range chicken with a salad of fresh peas and porcini mushroom vinaigrette

MAIN

Sea trout fillet with fresh samphire, lemon beurre blanc and new season potatoes

DESSERT

Strawberry delice with basil ice cream

CHEESE

**A selection of artisan cheeses from the British Isles



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THE SCOTCH MALT
WHISKY SOCIETY

SUMMER HIGHLAND MENU 2009

Dram 4.132

"Food was also identified with burnt heather and barbequed meat. It also had fiery black pepper, salt tangerine peel and chocolate".
Why not try a dram to match with each course, please ask the events team for more information.

SOUP

Velouté of sweetcorn with basil oil and smoked paprika beignets

STARTER

Olive oil cured organic salmon with fennel, orange and herb salad

MAIN

Five spiced Gressingham duck breast with wilted greens, white beans and a rhubarb and sherry vinaigrette

DESSERT

White chocolate and whisky mousse with syrup pannacotta and a raspberry cocoa butter sauce

CHEESE

**A selection of artisan cheeses from the British Isles

**Please add £2.00 + VAT to your menu course price



SUMMER SPEYSIDE MENU 2009

Dram 73.34

"We found expensive floral perfume and loads of fruit. The palate had a beautiful integrated syrupy sweetness with taut tanginess".

Why not try a dram to match with each course, please ask the events team for more information.

SOUP

Velouté of sweetcorn with basil oil and smoked paprika beignets

STARTER

Tomota sorbet with sweet and sour pepper tartar, parmesan crisp and aged balsamic vinaigrette

MAIN

Loin of free-range pork with olive oil mash, confit fennel, crispy ham and kalamata olive jus

DESSERT

Madelaine sponge with a macerated blueberry salad and lime curd

CHEESE

**A selection of artisan cheeses from the British Isles



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