

PRIVATE DINING EDINBURGH

The Vaults, Leith

The Whisky Room	14 min - 40 max
The Tasting Room	8 min - 14 max



Menu details and prices

3-course dinner	£37.00 per person inc VAT
4-course dinner	£41.00 per person inc VAT
5-course dinner	£45.00 per person inc VAT

Buffets

Standard Selection	£27.00 per person inc VAT
Premium Selection	£32.00 per person inc VAT

Receptions

Canapés*	£18.00 per person inc VAT
Finger Food*	£20.00 per person inc VAT

Light food

One Course Supper	£13.00 per person inc VAT
Two Course Supper	£20.00 per person inc VAT

*Based on a minimum of 20 guests.

For private dining there is a room hire charge

	Members	Non-Members
The Whisky Room	£350	£419
The Tasting Room	£300	£360
The Members Room Lounge	Price on request (Available Mon-Wed)	

There is no room hire fee if you are enjoying a Society whisky tasting. Please ask us how we can make your experience more memorable with a single cask, single malt whisky tasting before your meal.

Please call The Events Team on **0131 555 2266**
or email: events@smws.com

www.smwsevents.co.uk



**THE SCOTCH MALT
WHISKY SOCIETY**



The Vaults
Private Dining Menus
(Sample)

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 create a menu featuring the same starter, main
and dessert courses for the entire party to enjoy.

Vegetarian options are included, any other special dietary
requirements will be catered for on request.

Please contact the Events Team to discuss these options further.

Menu 1

SOUP

Velouté of fresh peas, crostini with ricotta and herbs

STARTER

Highland guinea fowl terrine
with pickled beetroot and parsnip puree

MAIN

Lightly smoked Loch Duart salmon
with basil potato cake, braised leeks, cherry tomato
and whisky cream sauce

DESSERT

Society Whisky chocolate mousse with vanilla crème fraîche

CHEESE

**A selection of cheeses from the British Isles

**Please Note

If a selection of cheese features in your 3 or 4 course menu
There will be a supplementary charge of £3.00 per person



Menu 2

SOUP

Velouté of fresh peas, crostini with ricotta and herbs

STARTER

Whisky cured salmon with cucumber & coriander salsa,
new-make malt spirit Bloody Mary sauce

MAIN

Slow braised lamb shank
with Rosemary mash, ratatouille and Puy lentil jus

DESSERT

Pippin apple crumble with bourbon vanilla ice cream

CHEESE

**A selection of cheeses from the British Isles

**Please Note

If a selection of cheese features in your 3 or 4 course menu
There will be a supplementary charge of £3.00 per person



Menu 3

SOUP

Velouté of fresh peas, crostini with ricotta and herbs

STARTER

Spiced venison liver pate
with poached plum jam and herb salad

MAIN

Pan seared breast of guinea fowl
with pickled white cabbage, glazed grapes,
wild mushroom & whisky cream

DESSERT

Autumn berry cranachan with lavender honeyed oats

CHEESE

**A selection of cheeses from the British Isles

**Please Note

If a selection of cheese features in your 3 or 4 course menu
There will be a supplementary charge of £3.00 per person



Menu 4

SOUP

Velouté of fresh peas, crostini with ricotta and herbs

STARTER

Pan seared Shetland scallops
with Stornoway black pudding, potato rosti
and white wine cream

MAIN

Honey and peppercorn glazed Scottish pork loin
with Thistly Cross cider & apple sauce,
carrots and colcannon

DESSERT

Rosemary and lime posset with strawberry shortcake

CHEESE

**A selection of cheeses from the British Isles

**Please Note

If a selection of cheese features in your 3 or 4 course menu
There will be a supplementary charge of £3.00 per person



Vegetarian Menu

SOUP

Velouté of fresh peas, crostini with ricotta and herbs

STARTER

Balsamic tomato and red onion tart tatin
with Lanark blue cheese cream

MAINS

Wild mushroom Wellington with
Mediterranean vegetables

DESSERTS

Please refer to other menus for desserts

CHEESE

**A selection of cheeses from the British Isles

**Please Note

If a selection of cheese features in your 3 or 4 course menu
There will be a supplementary charge of £3.00 per person

