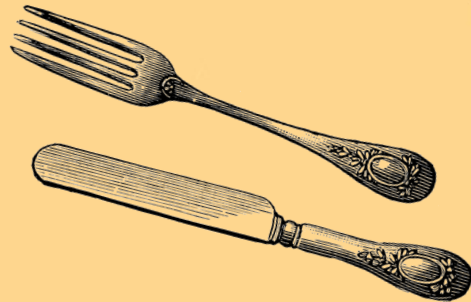




THE SCOTCH MALT
WHISKY SOCIETY

WINTER MENUS
28 Queen Street



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

Please contact the Events Team to discuss these options
further.

We can cater for any dietary requirements and vegetarian
dishes are available on request.

PRIVATE EVENTS WITH A WHISKY AMBASSADOR



0131 555 2266
smwsevents.co.uk

Every whim pre-empted

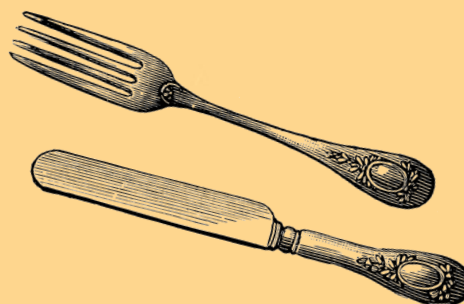
Every tastebud tantalised

Every guest delighted



THE SCOTCH MALT
WHISKY SOCIETY

WINTER
Menu One



SOUP

Velouté of white roots with truffle

STARTER

Smoked duck with pomegranate seeds and reduction, orange and fennel salad

MAIN

Daube of Scotch beef with parsnip puree, chestnut and thyme crumb with potato parmentier

DESSERT

Pistachio cake with cherries and lemon curd

CHEESE

*A selection of fine cheese

*Please note that if a selection of cheese features in your three or four Course menu, there will be a supplementary charge Of £3.00 per person

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Every whim pre-empted

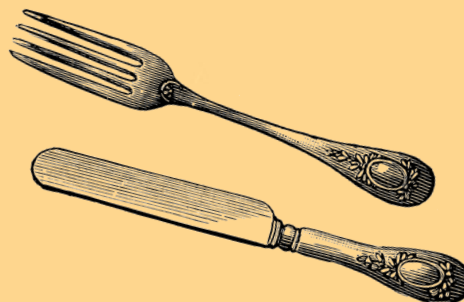
Every tastebud tantalised

Every guest delighted



THE SCOTCH MALT
WHISKY SOCIETY

WINTER
Menu Two



SOUP

Velouté of white roots with truffle

STARTER

Tartare of smoked haddock, quail egg, saffron vichyssoise and rye crisp

MAIN

Breast of pheasant, red wine poached artichokes, brussel sprout leaves and chestnuts

DESSERT

Clementine parfait with mulled wine syrup and cinnamon wafers

CHEESE

*A selection of fine cheese

*Please note that if a selection of cheese features in your three or four
Course menu, there will be a supplementary charge
Of £3.00 per person

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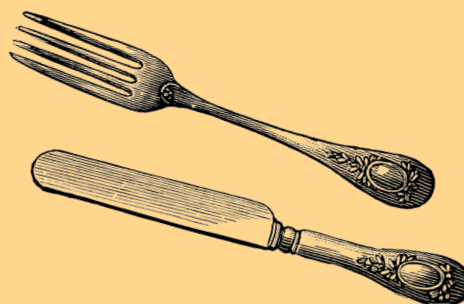
Every tastebud tantalised

Every guest delighted



THE SCOTCH MALT
WHISKY SOCIETY

WINTER
Menu Three



SOUP

Velouté of white roots with truffle

STARTER

Roast quail with salsify, wild mushrooms and bacon

MAIN

Sea bream fillet with leek fondue, fresh crab meat and curried sauternes sauce with crushed new potatoes

DESSERT

Whisky chocolate mousse with white chocolate sorbet and preserved cherries

CHEESE

*A selection of fine cheese

*Please note that if a selection of cheese features in your three or four Course menu, there will be a supplementary charge
Of £3.00 per person

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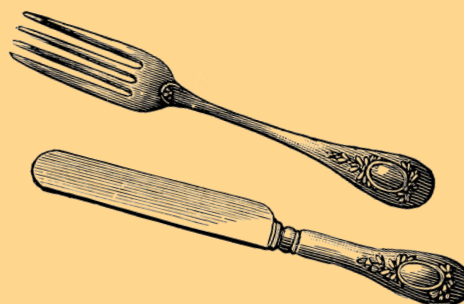
Every tastebud tantalised

Every guest delighted



THE SCOTCH MALT
WHISKY SOCIETY

WINTER
Menu Four



SOUP

Velouté of white roots with truffle

STARTER

Ricotta gnocchi with squash, sage and amoretti almonds

MAIN

Roasted venison haunch with quince purée and roast beetroot with potato gratin

DESSERT

Feuilleté of winter fruits with whipped vanilla mascarpone

CHEESE

*A selection of fine cheese

*Please note that if a selection of cheese features in your three or four Course menu, there will be a supplementary charge Of £3.00 per person

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