

amber

RESTAURANT & WHISKY BAR

Trio Starters

Ham hock terrine with piccalilli
Cullen skink risotto cake with citrus crème fraiche
Vegetable haggis bon bon with onion jam

Trio Mains

Breast of chicken Balmoral
Rump of Borders lamb with garlic and herb potato
Roast fillet of Shetland salmon with seafood and barley risotto

Dessert

Sticky date pudding with vanilla ice cream and toffee sauce
paired with
Balvenie 12yo Doublewood

Coffee or Tea

£40.00

Vegetarian Taste of Scotland

amber
RESTAURANT & WHISKY BAR

£40.00

Trio Starters

Bonnet goats cheese parcel
Tomato tart tatin
Vegetarian haggis bon bon with plum chutney

Trio Mains

Wild mushroom pastry with tomato ragout
Seasonal barley risotto
Baked layered courgette and butternut
squash with a herb crust

Dessert

Scottish raspberry cranachan served with a specially
selected dram of Scotch whisky

Coffee or Tea

Trio Starters

Beetroot bon bon
Wild mushroom terrine on toast with wild leaves
Spinach and leek fritter

Trio Mains

Vegetarian haggis pastry with plum sauce
Courgette and butternut squash bake with a herb crust
Portobello mushroom filled with tomato ragout

Dessert

Chocolate and raspberry mousse served with a specially
selected dram of Scotch whisky

Coffee or Tea

Vegan Taste of Scotland

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£40.00

Please let us know when booking if you would like the vegetarian/vegan option.