

Taste of Scotland

Celebrating 25 Years of Scottish food and whisky

Starters

Prawn and monkfish terrine

This dish was on the menu when we first launched Amber by Night, our special evening dining as we transitioned from an informal daytime only offering. The North Sea monkfish is landed in Peterhead. Large chunks of gently poached monkfish are combined with the prawn into a terrine and served with salmon keta.

Pigeon breast, smoked bacon and fig

Scotland famous for its game and this is always a popular dish with the balance of flavours that pairs well with a rich whisky.

Wild mushroom and truffle pithivier

Adapted for the Taste of Scotland menu from our original main course dish of baby leeks and wild mushrooms, this combination brings a beautiful earthiness to the menu, perhaps setting the palate up for some earthy and smoky whisky flavours!

Mains

Venison with Speyside whisky and treacle sauce

This classic dish was created by Head Chef, David Neave when he first began cooking with whisky. It first made an appearance on our opening menu. The dish later helped his son, Michael Neave, secure a place as a finalist in the *Young Chef of the Year* competition. We have brought back this dish full of memories for the team to celebrate the connection between the land, the food, and the whisky.

Tomato filled with vegetarian haggis and topped with Clava Brie

Clava Brie is from Connage Highland Dairy (see supplier info).

Salmon and smoked cheese puff pastry

Scottish Salmon is very popular across the world and perhaps as well-known as Scotch whisky! The pairing of Orkney cheese with a hint of smoke enhances to this classic Scottish dish beautifully.

Dessert

Bread and butter pudding with whisky marmalade ice cream

This dish was devised for a special whisky event incorporating a very particular and special secret dram. It quickly became an Amber classic. The pudding contains marmalade, and the chef's home-made ice cream pairs exquisitely.

served with a selected dram of whisky

Tea or Coffee

£75pp

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