

The Port Charlotte Hotel & Restaurant

Whisky Dinner Thursday, May 28th, 2020, 7pm

Trio of Canapés

Tempura of local oyster, soy & sesame dressing

Goats' cheese & beetroot bon bon

Carpaccio of Islay beef, rocket, pesto & parmesan

Starter

Courgette & rosemary velouté, chorizo croutes & parmesan

Second Course

Scottish game terrine, charred red onion, pickled cauliflower & tomato bread

Fish Course

Pan-seared turbot, Islay mussels with saffron, spring pea & champagne sauce

Main Course

New season Islay lamb, cumin spiced aubergine, apricot & cherry tomato, potato presse

Pre-Dessert

Passion fruit sorbet, dark chocolate crumb

Dessert

Trio of salted caramel: Whisky & salted caramel brownie, toffee apple & millionaire gingerbread

£95 per person