

*The Port Charlotte Hotel*

*Whisky Dinner*

*Thursday 2<sup>nd</sup> June 2022, 7pm*

*Trio of Canapés*

*Tempura of Local Oyster, Soy & Sesame Dressing*

*Goats' Cheese, Pistachio Bon Bon*

*Carpaccio of Islay Venison, Juniper and Pink Peppercorn*

*Starter*

*New Season Asparagus Velouté, Chorizo, Croutes and Parmesan*

*Second Course*

*Smoked Ham and Roast Chicken Terrine, Plum Chutney, Toasted Brioche*

*Fish Course*

*Pan Seared Turbot, Islay Langoustine & Crab Bisque, Braised Fennel and Leek*

*Main Course*

*Fillet of Lamb, Pommes Anna, Petit Pois Fricassee, Garden Mint Jus*

*Pre-Dessert*

*Lemon Sorbet and Islay Gin Syrup*

*Dessert*

*Islay Malt Whisky Mousse, Chocolate and Salted Caramel Brownie,*

*Honey Cream*

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*Tea or Coffee*