



The Balvenie Whisky Dinner

Thursday, 26 September 2019

Course One

Beetroot

Smoked Beetroot, Sherry Gel, Crystallised Ginger, Almond,
Puffed Amaranth, Persian Fetta, Edible Flowers
Matched with The Balvenie DoubleWood Aged 12 Years

Course Two

Squid

Shaved Squid, Pork Jowl, Spit Roasted Pineapple Salsa, Coconut, Kaffir Lime
Matched with The Balvenie Caribbean Cask Aged 14 Years

Course Three

Duck

Pressed Confit Leg, Last Season Quince, Buck Wheat, Whisky Jus, Blood Orange
Matched with The Balvenie DoubleWood Aged 17 Years

Course Four

Iced Nougat

Honey Jelly, Mulled Berries, Pistachio Crumble
Matched with The Balvenie PortWood Aged 21 Years

Handcrafted at
THE BALVENIE®
Distillery, Banffshire