



**Scottish Degustation Menu “Robbie Burns supper”
Featuring Brookfield’s Wines and Jura Single Malt whisky
\$149 per person including Wine OR Whisky Matches**

1st course

Rusty Bobby Burns (Jura Whisky Cocktail)

2nd course

**Cock-a-leekie soup, truffle foam
Freshly baked Petite bap, whipped butter**

3rd course

**Manuka Smoked Ora King Salmon
Oat cake, Zany Zeus horseradish crème fraiche
Wine match – Brookfield’s Hawkes Bay Estate Sauvignon Blanc 2014
Whisky Match – Isle Of Jura 10yr old Origin**

4th course

**Haggis
Champit Tatties, baby Neeps, Whisky glaze
Wine Match – Brookfield’s Backblock Syrah 2014
Whisky Match – Isle of Jura Superstition**

5th course

Gelissimo Pear & lime Sorbet

6th course

**Aberdeen Angus Beef Fillet
Stovies hash cakes, whisky butter, foraged mushroom Duxelle
Kale, Beef dripping potatoes, jus
Wine match – Brookfield’s Sun dried Malbec 2014
Whisky Match – Isle of Jura Prophecy**

7th course

**Assiette of sweets
Heather Honey Raspberry Cranachan, strawberry short bread,
Cloutie dumpling, Gelissimo whisky ice cream
Wine Match- Brookfield’s Indulgence Viognier 2014
Whisky Match – Isle of Jura 16yr old**

8th course

Schoc Drambuie Chocolate truffle

*Sample Menu Subject to change