Mitton Hall

BRASSERIE | BAR | BEDROOMS

WHISKY TASTING EVENING

- 3 COURSE MENU -

(Vegetarian options available)

AGED GOUDA & MATURE CHEDDAR CROQUETTES

Parma Ham Crisp | Apple & Date Chutney | Parmesan Emulsion | Dressed Baby Leaves

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FEATHER BLADE OF BEEF

Scottish Oat & Haggis Crumb | Parsnip Mashed Potato | Glazed Heritage Carrots

Single Malt Whisky Beef Jus

WARM CARAMELISED PEAR & ALMOND FRANGIPANE TART

Whisky Poached Pear | Tahitian Vanilla Créme Anglaise | Dark Chocolate Crémeux

Toasted Almond Praline