

ENJOY AN EXQUISITE MENU  
FOR DISCERNING TASTE.

**1ST COURSE - AUCHNAGIE SCOTCH**

Orange and Lemon Olio Sachrum, Earl Grey Tea and Cava

**MINI BENEDICT**

House Made Mini English Muffin, Watercress, Auchnagie-Maple Candied Bacon Lardon,  
Poached Quail Egg, Sun Dried Tomato Choron, Pistachio Dust, Smoked Paprika

**2ND COURSE - STRATHEDEN**

**SAGE BROWN BUTTER POACHED WHOLE PRAWNS**

Mach, Blood Orange Supremes, Stratheden-Pomegranate Vinaigrette, Toasted Pumpkin Seeds, Nasturtium

**3RD COURSE - TOWIEMORE**

**CHEESE CHARCUTERIE**

Humboldt Fog, Salume Beddu Calabrese, Towiemore Soaked Cherry-Vanilla Gastrique,  
Spiced Almonds, Hidden Rose Apples

**4TH COURSE - GERSTON**

**Luxardo Cherry Juice, Cochi Torino, El Guapo Pecan Bitters, Orange Ahgostura Bitters**

**PECAN SMOKED DUCK BREAST**

Baetje Farms Goat Cheese Risotto, Golden Beets, Black Trumpet Mushrooms,  
Mustard Green Chip, Gerston-Duck Jus

**5TH COURSE - BENACHIE**

**CHOCOLATE TOFFEE CAKE**

Salted Caramel Ice Cream, Kraken Rum Glaze, Peanut Brittle

**EWAN HENDERSON, INTERNATIONAL BRAND AMBASSADOR FROM LOST DISTILLERY,  
WILL GUIDE DINERS THROUGH DINNER.**



**THE CHESHIRE**

SAINT LOUIS