

SCOTCH MIST

*Savour the flavours of fine single malts
paired with Scottish and New World foods*

Welcome

Raconteur/Master of Ceremonies:
David Prosser

Auctioneer:
Brent Shackleton

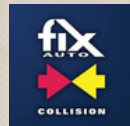
Piper:
The Piper of Kintore, Les Brunton

EVENT SCHEDULE

- 5:00pm** Social Hour
6:30pm Guests piped to tables
6:40pm Selkirk Grace
Scotch Tastings, Dinner Service
and Address to the Haggis
Auctions presented between
tastings
10:30pm Evening concludes

Participate in our auction for a chance to
win exclusive Scotch and prizes!

Thank you to our
SPONSORS



MENU

presented throughout the evening

Presentation of Oatmeal Porridge Sourdough

Presentation of Cragganmore 12 Year Old paired with Smoked Salmon Scottish Blinis

Lemon cream cheese, blinis/mini pancakes/Scones, sliced pickle, fresh dill, salmon roe

Presentation of Clydeside Stobcross Single Malt paired with Cranachan Salad

Gala apples, savoury granola, spiced glazed pecans, raspberries, whisky honey dressing

Presentation of Ardnamurchan Single Malt AD paired with Haggis with Neeps & Tatties and Whisky Cream Sauce

Presentation of Mortlach 16 Year Old paired with Boneless Beef Ribs and Seasonal Vegetables

Presentation of Glen Keith 21 Year Old paired with shortbread

Followed by coffee