



# Native Gin Dinner

23<sup>rd</sup> November 2017 - 6.30pm Arrival

*Four Scottish gins explained alongside a fabulous five course gin influenced meal*



Porters Gin and Shetland Reel Tasting

*Parsnip and rosemary veloute - toasted oats - Juniper bread*

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*Gin cured salmon – caviar - burnt cucumber – capers - wasabi emulsion - Quails egg - pea shoots*



Rock Rose and The Botanist Tasting

*Sloe gin sorbet*

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*Roe deer loin - hotch potch potatoes - heather honey parsnip puree - roasted roots - bitter chocolate and juniper jus*

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*Iced raspberry and gin parfait - cucumber caviar - lime meringue - micro basil*

*£34.95 per person*

*Reservations can be made by emailing [kevin.lamb2@hilton.com](mailto:kevin.lamb2@hilton.com)*

