

# THE BERKELEY

---

BAR & TERRACE

## BURNS NIGHT SUPPER CLUB

IN COLLABORATION WITH ABERFELDY DISTILLERY

*Dinner in Wilton Room  
Cigars in The Berkeley Bar & Terrace*

*Saturday, 25<sup>th</sup> January 2025*

## DINNER WINES & WHISKY

### Starter pairing

*Aberfeldy 12 year old*

### Soup pairing

*Aberfeldy 16 year old*

### Main course pairing

*Aberfeldy 18 year old*

### Dinner wines

*Gambellara Classico, Cantina di Gambellara, Veneto, Italy 2022*

*Merlot, Domaine des Moulines, VdP de l'Herault, France 2022*

### Dessert pairing

*Aberfeldy 25 year old - 125th anniversary limited edition*

## THE BERKELEY BAR & TERRACE

### Cigar pairing

*Aberfeldy 21 year old Argentinian cask*

*All prices are inclusive of VAT. Due to the presence of allergens in our kitchen, we unfortunately cannot guarantee any menu item will be completely free from a particular allergen. For more information on allergens or dietary requirements, please speak to one of the team.*

## STARTER

Beetroot cured Scottish salmon

*Baked Jerusalem artichokes, pickled cucumber, crispy croutons, horseradish cream*

Roasted hispi cabbage

*Baked Jerusalem artichokes, pickled cucumber, crispy croutons, horseradish cream (v)*

## SOUP

Cullen Skink

*Lentil, potato, smoked haddock*

Scotch broth (v)

## MAIN COURSE

Haggis

*Wilted Emerald kale, mashed neeps and tatties, barrel aged whisky sauce*

Roasted root vegetable pie

*Mashed neeps and tatties, barrel aged whisky sauce (v)*

## DESSERT

Whisky soaked savarin with raspberry Cranachan (v)

## CIGARS

EGM Fine Havana Cigars Blecos

*Special menu & pairings £195*

*(v) Suitable for vegetarians*