

ACHIEVERS AWARDS DINNER 2016

THURSDAY 11TH FEBRUARY | SHERATON GRAND EDINBURGH

18:30 RECEPTION

Reception sponsored by: Bacardi Brown-Forman Heineken & Caledonian Brewery

19:15 DINNER AND AWARDS CEREMONY

Dress Code: Black Tie / Highland Dress Late Bar



MENU

STARTER

Textures of Scottish salmon: marinated salmon, tartare of smoked salmon, hot roast salmon on fennel purée, roasted langoustine with crisp skin.

ENTRÉE

Haggis neeps and tatties: neeps purée, haggis samosa, truffle potato foam.

MAINS

Roast medallion of Orkney Scotch beef wellington, caramelised shallot, green beans, new season carrots, port wine sauce.

DESSERTS

Lemon tart with a fresh blackcurrant sorbet, poached kumquats and citrus glass.

Freshly brewed coffee or tea served with Scottish tablet.