

## RECEPTION ON THE FIRST FLOOR & GARDEN TERRACE

*Guests will be given two exquisite Davidoff cigars – the Anniversario Entreacto and Escurio Boisdale Premier Cru Champagne, Belvedere Martinis, Silkie Irish whisky cocktails*

### MENU

Bowmore whisky cured Dunkeld smoked salmon with English asparagus, fennel, pink grapefruit, & brown crab mayonnaise

*Carmen Fume Blanc Reserva 2017, Leyda Valley, Chile*



Finest 28 day dry aged Buccleuch Estates fillet of beef, braised oxtail pithivier, spring greens, smoked Jersey Royal purée

*Carmen Syrah Gran Reserva 2014, Colchagua Valley, Chile*



Selection of British farmhouse cheese

Doyenne du Comice pears, Boisdale chutney, oat cakes

*Carmen Cabernet Sauvignon Gold Reserva 2009, Maipo Valley, Chile*



*Coffee & Silkie Irish whiskey*



*Tables are available for groups of 10 to 20 guests. Individual tickets and smaller groups will be seated together at tables of 12 to 16. Vegetarian options available on the evening. Please inform us of any food allergies when responding to this invitation.*

*10.30pm Latin sounds with Jamy the Cuban DJ on the First Floor until 1am (cash bar)*