

The
Dean Suite
— at the —
BONHAM

Edinburgh Gin Dinner
Thursday 31st March 2022

AMUSE BOUCHE

Scotch quail egg, cider gel

Seaside G&T - Seaside Gin, Mediterranean Tonic with grapefruit & thyme

COURSE 1

Orkney king scallops, Dunbar crab & sea aster, mango & dashi gel

Lemon & Jasmine Gin Spritzer with white wine - lemon & mint garnish

COURSE 2

Hay smoked loin of Scottish venison, salt baked celeriac fondant
with EG Cannonball soaked beetroot elements

Classic Negroni - Cannonball Gin with orange twist

PALATE CLEANSER

Liqueur sorbet

Rhubarb & Ginger Gin Liqueur

DESSERT

Valrhona dark chocolate ganache, raspberry gin gel, hazelnut cream

Raspberry Gin French Martini

PLEASE INFORM YOUR SERVER, SHOULD YOU HAVE
ANY DIETARY REQUIRMENTS OR INTOLERANCES.



— FILLED WITH —
WONDER