



BREAKFAST & TOUR PACKAGES

COLD BREAKFAST

£32.00 per person

(includes breakfast, distillery tour, tutored tasting, and 1 NB gin drink)

Vegan granola, yester farm yogurt, or coconut yogurt for vegan and vegetarian

Fresh juices: Carrot & ginger, green super juice, coffee and tea

HOT BREAKFAST

£35.00 per person

(includes breakfast, distillery tour, tutored tasting, and 1 NB gin drink)

Hot options of gourmet bacon or sausage rolls, carrot & ginger juice, coffee and tea

LUNCH PACKAGES

LUNCH & TOUR

£40.00 per person

(Includes: Lunch, distillery tour, tutored tasting, and 1 NB gin drink)

Homemade chunky soup and a gourmet sandwich, coffee and tea, petit fours

HEARTY LUNCH & TOUR

£45.00 per person

(Includes: Lunch, distillery tour, tutored tasting, and 1 NB gin drink)

Hearty casserole (gourmet lasagne) with sides, coffee and tea, petit fours

AFTERNOON TEA

£48.00 per person

(Includes: Afternoon tea, distillery tour, tutored tasting, and 1 NB gin drink)

Selection of mini scones, cakes, traybakes and various sandwiches,
sparkling wine and tea



DINNER PACKAGES

DUE TO THE RESTRAINTS OF OUR KITCHEN, OUR SUPER CATERERS ARE UNABLE TO CREATE INDIVIDUAL DISHES FOR EACH GUEST. WE ASK FOR YOU TO SELECT AN OPTION THAT SUITS THE MAJORITY OF YOUR PARTY. VEGAN/VEGETARIAN AND PEOPLE WITH DIETARY REQUIREMENTS CAN BE CATERED TO ON AN INDIVIDUAL BASIS.

2 COURSE DINNER

£80.00 per person

(includes welcome drink, tour, tutored tasting, canapes, 1 NB gin drink with tour, 2 course dinner, coffee and tea)

3 COURSE DINNER

£100.00 per person

(includes welcome drink, tour, tutored tasting, canapes, 1 NB gin drink with tour, 3 course dinner, coffee and tea)

STARTER SAMPLE CHOICES

FISH

Crab Risotto

with parmesan beignet & pea shoots

Smoked Haddock Fish Cake

with leeks and whole grain mustard cream

NB Gin Cured Smoked Salmon

with pickled cucumber, lime & tonic gel

NB Vodka Cured Trout

with avocado and bloody mary sorbet

Belhaven Smoked Salmon & Crab Salad

with avocado, fennel & apple

Lobster Potato & Mango Salsa

with chicken liver



STARTER SAMPLE CHOICES

PORK

Crispy Pork Belly & Pan Seared Scallop
Cauliflower Puree, Pickled Cauliflower

Braised Ballencrieff Rare Breed Pigs Cheek
Sweetcorn, Chorizo Crumb & Oil

CHICKEN

Chicken Liver Parfait
Truffle Honey, Homemade Savoury Granola, Sauternes Jelly & Pickled Grapes

Butternut Squash Veloute
Crispy Chicken Wing, Thyme Oil, Roasted Hazelnut & Poached Apple

VEGETARIAN

Goats Cheese, Sunblushed Tomato & Red Onion Tart
Micro Salad, Basil Pesto & Aged Balsamic

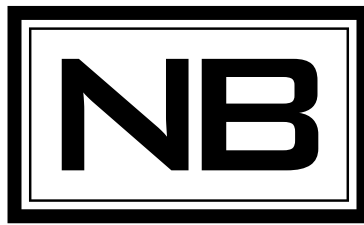
Pickled Carrot Salad
Carrot Puree, Feta Cheese, Crouton & Honey Dressing

SOUP

Sweet Potato, Coconut & Chilli Soup, Coriander Oil (GF)
Roasted Plum Tomato & Red Pepper, Basil Oil, Confit Cherry Tomato (GF)
Cream of Cauliflower, Parmesan & Truffle Palmier (GF)
Smoked Haddock Chowder, Soft Boiled Quails Egg (GF)

MIDI: PALATE RE-FRESH

Petit NB gin and tonic with fruit



MAIN SAMPLE CHOICES

PORK

Trio of Pork

Savoy Cabbage, Caramelised Apple, Cider Jus

BEEF

Braised Beef Cheek

Creamed Potato, White Onion Purée, Pancetta Crumb & Caramelised Shallot

Braised Shin of Beef

Horseradish Creamed Potatoes, Spring Greens & Red Wine Jus

CHICKEN

Haggis Stuffed Gosford Chicken Breast

Creamed potato, Kale, Neeps, Whisky Cream

Pan Roasted Gosford Chicken Breast

Confit Chicken leg, Chorizo Potato pave, Savoy cabbage, Sun-Blushed Tomato, Chicken Jus

VENISON

Pan Roasted Venison Loin

Pancetta Potato Pave, Parsnip Purée, Venison Suet Pudding, Blackberry Jus

DUCK

Gressingham Duck Breast

Fondant Potato, Celeriac Puree, Confit Duck Leg & Five Spice Jus

VEGAN

Cous Cous & Chickpea Stuffed Butternut Squash

Crispy Polenta, Tomato, Basil

VEGETARIAN

Summer Risotto

Peas, Asparagus, Lemon & Crème Fraiche



MAIN SAMPLE CHOICES

FISH

Spiced Cod Fillet

Cauliflower Purée, Mango, Crab Croquette

Pan Seared Wild Sea Bass Fillet

Pomme Ecrasse, Spinach & Warm Clam Sauce Vierge

LAMB

Lamb Rump

Dauphinoise Potato, Spring Greens, Confit Cherry Tomato & Lamb Jus

DESSERT SAMPLE CHOICES

Citrus Tart

NB Gin & Tonic Jelly, Lime Marshmallow, White Chocolate

Salted Caramel & Pecan Nut Ice Cream

Baked Egg Custard Tart

Dark Chocolate Terrine (GF)

Peach Melba Crème Brûlée

White Chocolate Cheesecake

Lewis & Clarke Berry Trifle

Vanilla Ice Cream, French Martini Shot

Salted Caramel Sauce & Vanilla Ice Cream

Carrot & Praline Cake