



## DINE WITH THE STARS SINGH FOR YOUR SUPPER



Canapés

Haggis

*but not as you know it*

Gol Guppa

*a taste of Bollywood in Aberdeenshire*

*'The Zesty One' introducing Tony's brand-new beer range  
with a cocktail specially created for our event*



Punjabi Salmon

*cooked to my Gran's recipe, served at room  
temperature with hot fragrant basmati rice*

*Macon Verze Allure Domaine de la Jobeline*



Dal Velouté & Langoustines

*luscious, velvety, butter dal*

*Château la Tour de l'Eveque Rosé AOC Côtes de Provence*



Spring Lamb with Mutton Pudding

*Thalassery black pepper, masala & cumin jus*

*Agua Santa Pinot Noir, Edwards Family, Central Valley, Chile, 2020*



Signature Pineapple Baked Alaska

*a classic dessert given the Meldrum Magic with a sprinkling  
of spice from Tony*

*Château Briatte Sauternes*



Strathdon Blue, Spiced Damson Chutney

*kissed with a touch of spice*

*Quinta Vale Dona Maria LBV, 2000*



Wednesday 27th April & Thursday 28th April, 2022