

TOLBOOTH SUPPER CLUB.

For this iteration of Tolbooth Supper Club, we're presenting a menu with a Thai focus. Kevin and Chloe are handing the Supper Club kitchen over to Kamolchanok Poom Ferrier, chef at our sister venue Albert Halls. Poom moved to Scotland from Thailand 16 years ago, and as authentic Thai food was hard to find at the time, she learned to cook to re-create the flavours and dishes of her homeland. Poom has worked in kitchens ever since, as well as running her own catering operation, My Thai Kippen. Tonight she will share some of her favourite dishes with you.

Tonight's menu will be paired with cocktails designed by our own in-house bar team at Tolbooth.

Welcome drink / snack

Chicken satay / Vegetable spring rolls

Cocktail – Coconut Lychee Daiquiri

Kow soi gai –Thai curry with chicken / Egg noodles / Coriander + lime / Chilli in oil

Cocktail – Lemongrass mezcal Paloma

Mango Sorbet / Strawberry / Mint

Cocktail – Cinnamon + Anise Old Fashioned

Tolbooth Supper Club is proud to support local and independent producers and suppliers. The fruit and veg on tonight's menu was supplied by Ginger Roots on Port Street Stirling and is, where possible, grown in Scotland and our butcher is Campbells of Edinburgh, who have supplied the best restaurants in the UK for over 100 years.