

BREAD STREET

KITCHEN

MACALLAN BURNS NIGHT MENU 2019

4 courses & whisky pairings

£70 per person

Macallan "Horses Neck" cocktail on arrival

Macallan Double Cask Gold, Fever-Tree Ginger Ale, Fresh Lemon

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Canapés

Haggis croquettes - Smoked salmon blini, caviar - wild mushroom & truffle bon bons

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Cullen Skink, smoked haddock, quail egg

Macallan 12yo Sherry Cask taster

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Highland venison & haggis wellington, swede purée, boulangère

potatoes, 12yo Macallan whisky sauce

Macallan Rare Cask taster

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Clootie pudding, vanilla ice cream, Macallan custard

Macallan "Old Fashioned" cocktail

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Scottish cheese selection

All Whisky measurements will be 25ml

*If you have a food allergy, intolerance or sensitivity, please speak to your server
about ingredients in our dishes before you order your meal*

A 12.5% discretionary service charge will be added to your final bill