

GLENMORANGIE HOUSE



Dinner Menu

Cadboll Bread

Freshly Baked in House

Heirloom Tomato, Basil & Coriander Gazpacho

Balsamic Vinegar Gel, Green Olive Ice Cream

Pan Seared Hand Dived Orkney Scallop

Burnt Apple Puree, Stornoway Black Pudding Crumb, Glenmorangie Original Marinated Granny Smith Apple, Watercress

Duo of Hand Reared Swordale Farm Aberdeen Angus Beef

Celeriac Puree & Black Truffle Puree, Sautéed Garden Kale, Roast Baby Vegetables, Glenmorangie Quinta Ruban Jus

Valrhona Dark Chocolate Delice

Caramélia & Signet Mousse, Apricot Gel, Fruit and Nut Crumble
Glenmorangie Chocolate Malted Barley Ice Cream

Tea & Coffee

Served in the Buffalo Room by the Fire

*Some dishes may contain traces of
Food Allergens and Intolerances.
Please ask a member of staff for details.*