

FESTIVE DINING AT GLENMORANGIE HOUSE



Celebrate the festive season at Glenmorangie House with elegant dining, warm hospitality and a touch of Highland magic.

Guests can choose between a three-course lunch with a welcome cocktail for £65 per person or an evening festive dining experience with all four courses with a mixology cocktail moment for £105 per person. Transport available on request with additional charge

Booking is required and we kindly request a pre-order and full prepayment at time of booking.

To book, please contact our team at relax@glenmorangie.co.uk or call 01862 871 671.

Confit Duck Rillettes, Candied Orange & Walnut, Whisky Sours Segments

Parsnip & Apple Velouté, Toasted Pine Nuts & Dill (Ve, GF)

Seared King Scallops, Caraway Carrot Purée, Tarragon Caviar

King "Scallops", Caraway Carrot Purée, Tarragon Caviar (Ve, GF)

Turkey Ballotine stuffed with Thyme, Confit Leg & Chestnuts, Duck Fat Potatoes, Heather Honey Parsnips, Smoked Bacon Sprouts, Jus

Winter Vegetable & Haggis Pithivier, Fondant New Potato, Braised Red Cabbage, Sprout Leaves, Mushroom Gravy (Ve, GF)

Dark Chocolate & Raspberry Delice, Chocolate Soil, Peanut Butter Ice Cream, Raspberry Gel

Apple & Cinnamon Tarte Tatin, Almond "Gelato", Apple Gel, Almond Crumb (Ve, GF)



**GLENMORANGIE
HOUSE**