



— MUCKRACH —
WHISKY
— DINNER —
WITH GORDON & MACPHAIL

Friday 4th May 2018 - £85pp
Saturday 5th May 2018 - £95pp

6 course whisky matching dinner with tutored whisky tastings

We take pride in using the best local & seasonal produce available.
All Scottish produce is highlighted in **Muckrach grey and in bold**.

CHEF'S SELECTION OF CANAPES (GFO) (DFO) (VO)

MUCKRACH HOME CURED, HOT SMOKED SALMON (GF) (DF) pickled vegetable, apple & radish salad

CHESHIRE ASPARAGUS (V) (DFO) (GF) with duck egg and truffled Hollandaise

FILLET OF BALLIEFURTH BEEF (GF) (DFO) maple & horseradish glaze, dauphinoise potatoes & spring vegetables

DARK & WHITE CHOCOLATE TART (V) with whisky marmalade

COFFEE & PETIT FOURS (GFO) (DFO) (VO)



Book now info@muckrach.com | 01479 851227



Within our kitchen we use nuts, fish, eggs, shellfish, milk & gluten products. It is impossible to fully guarantee separation of those items in storage, preparation or cooling, although every effort is made to minimise the risk. Any bread or breaded products may contain nuts, sesame seeds or poppy seeds, as a result of cross contamination during the baking process

*(VG) = Vegan *(V) = Vegetarian *(N) = Contains Nuts *(GF) = Gluten Free

*(GFO) = Gluten Free Option Available *(VO) = Vegetarian Option Available

