

GLENFIDDICH DINNER

THURSDAY 18 JUNE | 6.30PM START | MARRYATVILLE HOTEL

ARRIVAL

12YO APPLE HIGHBALL

Twice baked smoked salmon souffle, dill cream fraiche

FIRST

GRAND CRU 23YO

Baked scampi beurre blanc, chervil,
whisky roast apple, lemon cloud

SECOND

BOURBON BARREL 14YO

Hickory smoked duck breast, parsnip puree,
pear compote, hazelnut, radicchio

THIRD

SOLERA 15YO

Valley of the deer: grilled venison loin, wild mushrooms,
root veg, wild berries, juniper glaze

FOURTH

GRAN RESERVA 21YO

Crème brûlée, caramelised orange, vanilla short bread