

THE CONNAUGHT GRILL PRESENTS  
SCOTTISH FLAVOURS AND  
HIGHLAND WHISKY

25<sup>th</sup> January 2025

The Connaught Grill, in collaboration with  
the Highland's esteemed Aberfeldy distillery  
offer a taste of the finest Scottish produce  
alongside a selection of rare and refined  
single malt whisky

GLAZED HAGGIS DUMPLING  
Chestnut mushroom

WHISKY CURED SCOTTISH SEA TROUT  
Aberfeldy 21 year old, salt-baked beetroot, crème fraîche, puffed barley

STUFFED SWEET ONION, JERUSALEM ARTICHOKE  
Winter black truffle, lardo, onion consommé

MARINATED HIGHLAND VENISON LOIN  
Swede parmentier, Aberfeldy 21 year old in Malbec cask finish  
whisky cream sauce

ERLICK LOG  
Williams pear chutney, thyme crackers

CRÊPES SUZETTE  
Flambée au Aberfeldy 12 year old whisky, Madagascan vanilla ice cream

PETIT FOURS  
paired with wishy flight

DRINKS PAIRING

The Barrell and Bee  
Aberfeldy 12 year old, Honey, Cherry Brandy, Parfait Amour, Champagne

Cuvée Frédéric Emile, Domaine Trimbach, 2015 Magnum  
Alsace, France

Clau de Nell, Anne Claude Leflaive Cabernet Franc, 2019 Magnum  
Loire Valley, France

•WHISKY FLIGHT•

Aberfeldy 15 year old in Semillon cask  
Aberfeldy 16 year old  
Aberfeldy 25 year old

CHEF PARTNER: JEAN-GEORGES VONGERICHTEN  
PASTRY CHEF PARTNER: NICOLAS ROUZAUD

7 course menu & pairing £275

Please inform us of any allergies and / or dietary requirements All prices are inclusive of VAT at the current rate.A discretionary service charge of 15% will be added to your bill.

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HIGHLAND WHISKY

21<sup>st</sup> to 26<sup>th</sup> January 2025

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whisky cream sauce

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Williams pear chutney, thyme crackers

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CHEF PARTNER: JEAN-GEORGES VONGERICHTEN

PASTRY CHEF PARTNER: NICOLAS ROUZAUD

6 course menu £ 140

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