

THE MACALLAN

The Macallan Whiskey Tasting Evening

A curated whisky and food pairing experience designed to showcase the elegance, depth, and harmony of The Macallan range.

£95

Welcome Drink

The Macallan 12 Year Old Double Cask - Cocktail

Tasting & Pairing Notes: Soft vanilla, honey, and gentle citrus notes from American oak create a welcoming and approachable start to the evening. Light spice and balanced sweetness prepare the palate for the courses ahead without overpowering it.

First Course

Wagyu Yaki

BBQ Pork Belly

Sweet Chilli Grilled Lamb

The Macallan 12 Year Old Sherry Oak

Tasting & Pairing Notes: Rich dried fruits, sherry sweetness, and warming spice enhance the umami depth of wagyu, complement the caramelised fat of pork belly, and balance the gentle heat of sweet chilli lamb. The structured oak and full-bodied character lift the richness of the dishes beautifully.

Main Course

Hoisin Glazed Duck Breast with Tenderstem Broccoli, Soy Sauce & Chilli

The Macallan 15 Year Old Double Cask

Tasting & Pairing Notes: Honeyed sweetness, soft spice, and subtle citrus notes mirror the sweet-savoury hoisin glaze, while the balanced oak influence complements the richness of the duck without overwhelming its delicate texture.

Sweet End

Silken Peach Posset

The Macallan Harmony Collection - Inspired by Phoenix Honey Orchid

Tasting & Pairing Notes: Floral honey, ripe orchard fruits, peach, and sweet oak echo the freshness and creaminess of the dessert. A lighter, aromatic whisky that refreshes the palate and brings elegance to the sweet course.

Rich Finale

Dark Chocolate

The Macallan 18 Year Old Double Cask

Tasting & Pairing Notes: Deep oak, dried fruit, gentle spice, and smooth sweetness pair seamlessly with dark chocolate, creating a luxurious and lingering finish to the evening.