

McLarens

AULD ALLIANCE

CELEBRATION DINNER *with* **INVERARITY MORTON**
and **JEAN LORON**

CHEF'S CHOICE OF CANAPÉ

Warm bread with whipped butter

paired with an Aperitif

Jean Loron, Macon-Villages, 'Rift 71'

PRAWN & SCALLOP CEVICHE

Pickled cucumber, chilli

paired with

Jean Loron, Macon-Villages, La Crochette, 2021

MARGRET DE CANARD

King oyster mushroom, kale crisp, sautéed potato

paired with

Jean Loron, 'Rift 69', Gamay Noir 2022

BRAISED BRISKET BOURGIGNON

Glazed baby carrot, silver skin onions, potato fondant

paired with

Château de Fleurie, 2022

MILLE FEUILLE

Dark chocolate ganache, caramelised orange, orange gel, lemon balm

paired with

Château de Fleurie, La Madone, 2022

Please Note: While our team will always strive to accommodate any allergies, due to the paired nature of the dinner, other dietary choices may not be able to be accommodated.

Although every effort is made to provide allergen free meals, we use products in our kitchen that contain them and we cannot rule out contamination. If you suffer from any allergies or food intolerances please let your server know when placing your order.

BE SURE TO TAG US IN YOUR SOCIALS!

@mclarensonthecorner @invmorton @maison_jean_loron

**INVERARITY
MORTON**



MAISON
JEAN LORON
DEPUIS 1711

UP NEXT... PIAFF CHAMPAGNE WINE DINNER
TUESDAY 13TH FEBRUARY | 7PM
Speak to a member of our team to book