



Dining in

The Collection



What could make for a more unique dinner setting than amongst the world's largest collection of Scotch whiskies?

As part of a recent £3 million investment we are delighted to unveil the stunning new Diageo Clave Vidiz Scotch Whisky Collection - the world's largest collection of Scotch whiskies.

Such is the popularity of this new attraction, visitors to the Scotch Whisky Experience have limited time to immerse themselves in all the collection has to offer. Now, for the first time, we are able to offer your guests unprecedented access to the vault housing the collection on a completely private basis for a most unique dining experience.

With menus specifically designed for this new area, professional and discreet service and a magnificent setting, this is a dinner your guests are unlikely to forget in a hurry.

The vault is charmingly intimate, accommodating 10 guests for dinner.



An outline of your evening

- 7.00pm Guests arrive for a private drinks reception in our Whisky Shop
- 7.30pm Your guests are escorted on a private Whisky Tour
- 8.00pm The group arrive in the McIntyre Gallery to enjoy a dram in the Gallery which enjoys magnificent views across Edinburgh. You may wish to offer your guests canapés, or perhaps even a cocktail masterclass?
- 8.30pm Guests are escorted into The Collection for dinner
- 10.30pm The evening concludes. Each guest receives a commemorative gift to take home.

The Menu

Starters

Pressed chicken and wild mushrooms served with beetroot chutney
Treacle cured salmon with dill and prawn dressing
Rabbit and plum terrine served with elderflower dressing

Interim course

West Coast crab soup
Arbroath Smokie panacotta
Carpaccio of beef horseradish

Main Courses

Rack of Border lamb with creamy garlic potatoes and minted pea puree
Fillet of Aberdeen Angus beef wrapped in pastry and served with horseradish potatoes
Roasted saddle of venison with smoked bacon and redcurrant sauce

Dessert

White chocolate mousse with pear coulis
Rhubarb and ginger crème brulee
Dundee marmalade and whisky ice cream cake, served with shortbread wafers
Cheese course
Selection of Scottish cheeses with handmade oatcakes and chutney

Coffee and handmade Scottish fudge

(We require you to choose one option from each course on behalf of your guests. Any dietary requirements can be catered for separately with advance notice)

Wine List

White

Chardonnay, Meerlust Estate, Stellenbosch, South Africa 2006

Lime, crushed lemongrass & cream on the nose. Very fresh with hints of toast, honey & roasted nuts as well as nougat & marzipan. Fresh on the palate with citrusy and tropical fruit flavours followed by a rich creaminess & concentrated fruit finish. The palate also shows a pronounced chalkiness & minerality making it ideal for seafood.

Sancerre "Vigne de Larrey" Gitton 2005

This is super concentrated but elegant Sancerre. The nose is wonderfully perfumed and the palate is rich, complex and intense with a mineral finish. Stunning with smoked salmon.

Meursault "Les Tillets" Olivier Leflaive 2006

Broad flavours and an expansive mouth feel, fine mineral flavours aligned with complex peach, hints of pineapple, lemon and lime. Exemplary Meursault.

Pinot Gris "Rottenberg" Zind Humbrecht 2001

Quirky grower amazing wine kamer – this is super complex Pinot Gris with honeyed fruit, lemon and lime and pink grapefruit characteristics. The palate is intense and this needs to go with something really rich and creamy to balance the dish.

Chablis Grand Cru "Les Clos" Louis Michel 2005

A fruity, floral and notably spicy nose of moderate elegance leads to round but impressively focused flavors that like the Vaudésir, possess more minerality than usual for both the cru and the vintage, all wrapped in a finish that offers ample Chablis character and outstanding power and length.

Chassagne Montrachet "Marquis de Laguiche" Drouhin 2006

Concentrated, almost oily in texture and evoking stone notes and strong sense of place, this just keeps unfolding its complex flavors across the palate. Terrific harmony and balance, along with a vibrant structure and finesse. '

Red

Rubicon, Meerlust Estate, Stellenbosch, South Africa 2004

Concentrated and grippy, with a dark, roasted plum, black licorice, charcoal, mesquite and bittersweet cocoa notes. Traditional in vein, with a splash of new world style.

Chateauneuf du Pape, Domaine de La Roquet 2004

This is superb Chateauneuf with herbaceous red fruit, clove and chocolate aromas. The palate lasts and lasts and this is superb with game and fillet beef.

Segla "2nd wine of Rauzan Segla" Margaux 2002

What a great nose! Elegant, toasty oak with ripe, dark fruit and spicy leather notes, rich and complex. Robust with firm tannins, lots of ripe black fruits with spiciness.

Amarone Classico, Azienda Agricola Tedeschi 2004

A dark purple hued wine with enticing and exotic nose. Aromas of dark chocolate, super ripe summer fruit berries, and wonderful ripe tannins and an intense, flavoursome finish.

Reserve de Comtesse, Paulliac 2004

A blend of 58% Cabernet Sauvignon, 36% Merlot, and 6% Cabernet Franc, the accessible, impressively-endowed 2004 Reserve de la Comtesse possesses a deep ruby/purple color as well as notes of creme de cassis, charcoal, and spice box.

Rioja Reserva "Especial" Bodegas Campillo 1996

This is only ever made in outstanding years. It is deep and rich with super silky fruit with toasted spice, black cherry notes and a wonderfully lengthy finish.

Nuits St Geroge "Clos de La Marechale" Faiveley 2002

Powerful, concentrated nose of dark cherries, blackberry with complex, earthy and mineral aromas. Strong, full bodied, pure black cherry palate with high extraction. Serious Burgundy!

Chateau Ducru Beaucaillou, 2eme Cru, St Julien 2000

Floral notes intermixed with raspberries, black currants, minerals, and a hint of new oak emerge from the dense purple-colored 2000 Ducru-Beaucaillou. The wine is sweet, dense, and medium to full-bodied, with undeniable elegance and finesse as well as a finish that lasts.

Champagnes

Billecart Salmon “Cuvee Nicolas” 1998

One of the best Champagnes from this tiny estate – super complex, rounded and expansive with lovely lengthy toasty fruit flavours.

Krug Grand Cuvee NV

Toasty and defined yet fantastically balanced. Extraordinary length which evolves and expands with time in the glass. Krug Grande Cuvee is balanced, exciting, full of finesse and in conclusion absolutely stunning!

Louis Roederer Cristal 2002

Subtle notes of pears, flowers, spices, mint, minerals and oak are woven into a cashmere-like frame of extraordinary grace and elegance. This beautifully-sculpted Champagne possesses notable clarity but with the additional depth of fruit that is characteristic of this vintage. It is gorgeous!

Dessert Wine

Chateau Guiradu, 1er Cru Sauternes, Bordeaux 2001

All vintages subject to change

2010 Rate

Rate is inclusive of:

- Exquisite five-course menu with coffee
- Room hire of Whisky Shop and McIntyre Gallery for drinks and The Diageo Claive Vidiz Scotch Whisky Collection for dinner
- Private Whisky Tour
- Personalised printed menus and place cards
- Tables adorned with crisp with linen and a floral centerpiece
- Gift for each guest to take away

£175 per person – based on 10 guests

(Drinks are not included; these will be charged for on a consumption basis)

Our Location

The Scotch Whisky Experience is situated at the top of The Royal Mile, adjacent to Edinburgh Castle. It is less than half a mile from Edinburgh's main railway station, the Waverley and 7.5 miles from Edinburgh International Airport.

