THE SCOTCH MALT WHISKY SOCIETY

BRING HOME THE GOOD STUFF

BEEF WELLINGTON WITH WHISKY



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CHRISTMAS BEEF WELLINGTON

Bring the good stuff home this Christmas with our handcrafted Beef Wellington, Scotch beef fillet is wrapped in pancetta, haggis and mushroom duxelles and golden puff pastry. A whisky cream sauce completes the dish. And unlike some dining experiences, there aren't loads of steps to follow. Bake the wellington in the oven, heat up the sauce – job done!

To make the experience even more memorable, each wellington is paired with a Society Tasting Kit, featuring three 100ml bottles of Society whisky from our legacy flavour profiles, complete with two glasses, a water jug, pipette and a notebook for capturing all your Tasting Notes. Gather friends and family, pour a dram and explore the flavours together before sitting down to your Christmas feast.

WHAT'S INCLUDED

- One Beef, Haggis and Pancetta Wellington with whisky cream sauce
- Step-by-step finishing instructions
- 1 x Society tasting kit including three 100ml bottles

TAKE IT UP A NOTCH

While this kit doesn't include side dishes, our group head chef, Babatunde Abifarin, suggests pairing this statement dish with simple sides. Try mashed potatoes and steamed broccoli or kale, or potato dauphinoise and braised red cabbage if you're feeling fancy.







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COOKING INSTRUCTIONS

- Pre-heat your oven to 200C (390F) with your baking tray inside the oven
- Remove all packaging from your Beef Wellington
- Place Wellington on the preheated baking tray, with a sheet of greaseproof paper to prevent the pastry from sticking
- **For four:** Bake for 40-45 minutes for medium-rare (internal temp 45°C / 122°F before resting)
- **For six:** Bake for 45-50 minutes for medium-rare (internal temp 45°C / 122°F before resting)
- Rest for 10 minutes before slicing
- Pour the whisky cream sauce into a pot and gently heat it up. Once hot, it's ready to serve

STORAGE & USE-BY DATE

- Keep refrigerated (>5C) until use
- Use by Saturday, 26 December

INGREDIENTS (Allergens in **Bold**)

Wellington: Beef Fillet, Haggis (Oats (**Gluten/ Wheat**) Onions, Lamb Offal, Salt), Mushroom Duxelles (**Egg**, Cream (**Milk**), Chestnut Mushroom, Tarragon, Mustard, Garlic, Shallots, Brandy), Pancetta, Puff Pastry (Flour (**Gluten/ Wheat**), Butter (**Milk**), **Egg**, Sesame Seeds (**Sesame**), Poppy Seeds, Thyme, Salt, Olive Oil, Black Pepper

Whisky Cream Sauce: Beef, Red Wine (**Sulphur Dioxide**), Celery (**Celery**), Carrot, Fennel, Onion, Peppercorn, Thyme, Rosemary, Garlic, Olive Oil, Whisky, Cream (**Milk**)

ALLERGENS

	EGGS	NUTS	CELERY	DAIRY	SESAME	RED WINE	GLUTEN	MUSTARD
WELLINGTON	✓			✓	✓		✓	✓
WHISKY SAUCE			✓	✓		✓		

Due to the nature of the way in which our foods are cooked there is a risk of cross contamination.



“IT WAS EXCELLENT!”

“The food was fantastic. This is something I would not have time to prepare to this standard myself (perhaps not the skill, either). The chefs did an amazing job. Obviously, the whisky was excellent too.”

“Definitely keep an eye out on the website for future beef Wellington at-home events. Great quality, with very nice whisky and sauce on the side was pretty good value, especially since it’ll serve 5-6 and you couldn’t do it cheaper from the butchers/shops with all the ingredients yourself!”

“IT WAS A BELTER!”

“Ridiculously good beef wellington. Perfectly cooked fillet steak, with haggis inside too, crispy puff pastry and divine whisky cream sauce.”

Share your experience

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