

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

DINNER MENU

Amuse Bouche

Gartmorn Farm Duck Rilette, Pickled Onions, Truffle Mayonnaise
Babiana, Vondeling, 2014

Seared Orkney Scallops, Taramasalta, Horseradish Velouté, Purple Sprouting Broccoli
Sancerre, Alain Girard 2015

Roast Fillet of Monkfish, Caramelised Parsley Root, Preserved Lemon, Sea Herbs
Chardonnay, Hamilton Russell, 2015

Loin of Highland Venison, Red Cabbage, Kale, Apple Puree, Charred Apple, Juniper Jus
Morgon, Lathuiliere, 2014

Selection of British and French Cheeses from the Trolley
Specially Selected by George Mewes
Quinta Do Noval, 10 Year Old Tawny, Douro

OR

Vanilla and Passion Fruit Cheesecake, Milk Chocolate Ice Cream
Chateau Septy

£67.00 per person
£115 per person with wine pairings

Our chef would be delighted to cater to any dietary requirements or offer alternative dishes should you dislike anything in particular

We endeavour to use local produce wherever possible

A 10% discretionary service charge will be added to our account. Prices are inclusive of V.A.T.

We respectfully ask guests to refrain from using mobile telephones in the Dining Room

Dress Code for Gentlemen is Jacket