

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

DINNER MENU

Amuse Bouche

Salt Baked Albert Bartlett Rooster Potato, Roscoff Onion, Winter Truffle, Pecorino Tartufo
Pinot Gris, Eradus 2015

Handmade Mallaig Lobster and Brown Shrimp Ravioli, Celeriac, Apple, Sauce Bisque
Sancerre, Alain Girard 2015

Black Glazed Shetland Salmon, Baby Gem, Mango and Dill Dressing, Sauce Moilee
Pinot Blanc Leon Beyer, 2015

Gartmorn Farm Duck Breast, Honey Roast Parsnip, Curried Parsnip Puree, Blood Orange and
Pomegranate Salsa
Chateau Dutruch Grand Poujeaux 2011

Selection of British and French Cheeses from the Trolley
Quinta Vale D'Maria, Douro

OR

Warm Ginger Pudding with Pear Compote and Apricot Sorbet
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