

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

**DINNER MENU**

Amuse Bouche

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Pickled Shetland Mussels and Clams, Kelp Jelly, Dill Oil, Sea Vegetables

Le Fornaci, Lugana, Tommasi 2014

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Mushroom Tart Fine, Veal Sweetbread, Lemon

Cote de Beaune Villages, Olivier Laflaire 2009

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Salted Skrei Cod, Cauliflower, Truffle and Sunflower Seed Pesto, Pickled Grapes

Chablis, Saint Martin, Domaine Laroche, 2015

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Loin of Highland Hogget, Salsa Verde, Purple Sprouting Broccoli, Lemon and Ricotta Ravioli

Malbec, Achaval Ferrer, Mendoza, 2014

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Selection of British and French Cheeses from the Trolley

Specially Selected by George Mewes

Quinta Do Noval, 10 Year Old Tawny, Douro

OR

Ali and Friederike Gowers Handmade Bean to Bar Chocolate, Cherry Compote, Passionfruit 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