

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

DINNER MENU

Amuse Bouche

Beetroot and Gin Cured Shetland Salmon, Belly Ceviche, Mango and Dill, Salt Baked Beetroots
Fiano, Schola Sarmenti, 2015

Slow Cooked Duck Egg, Parmesan and Bone Marrow Crumble, Vichyssoise Soup, Winter Truffle
Pinot Noir Hamilton Russell 2014

Roast Fillet of Shetland Turbot, Salt Baked Beetroot Relish, Hazelnuts
Riesling, Nik Weis 2015

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

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

OR

Classic Lemon Tart with Bramble Sorbet, Rhubarb and Ginger
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