

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

DINNER MENU

Amuse Bouche

Mallaig Lobster, Avocado, Garden Shoots, Grapefruit Salsa
Scheurebe, Iphofer Kronsberg, Hans Wirsching, Franken

Slow Cooked Local Duck Egg, Sweetcorn Velouté, Girolles, Truffle Pecorino
Domaine La Tour De Gatigne, Duche D'uzes

Black Glazed Shetland Salmon, Baby Gem, Mango and Dill Dressing,
Thai Shetland Mussel Broth, Curry Crumb
Homer Riesling

Highland Grouse, Squash Purée, Creamed Garden Greens, Chestnuts, Game Crouton and Jus
Aglianico, Piccodelsole, TGT

Selection of British and French Cheeses from the Trolley Specially Selected by George Mewes
10 years old Tawny Port, Quinta do Noval

OR

Baked Ricotta, Blackberries, Apple, Liquorice, Blackberry Sorbet
Disznókó, Tokaji

£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