

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

**DINNER MENU**

Amuse Bouche

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Seaweed Cured Shetland Salmon, Avocado and Wasabi Purée, Dill Pickled Cucumber,  
Chilled Seaweed Broth  
Sancerre Alain Girard

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Roast Orkney Scallop, Purple Sprouting Broccoli, Cashew Nuts, Coconut and Scallop Velouté  
Riesling Nik Wies

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Peterhead Monkfish, Caramelised Cauliflower Purée, Shallot and Runner Bean Salsa  
Saint- Aubin 1er cru Dent De Chien, Olivier Laflaive

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Dry Aged Creedy Carver Duck, Heritage Carrot, Wild Rice, Garden Nasturtiums, Duck Jus  
Valpolicella Ripasso, Tommasi

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

OR

Cereal Milk Custard, Vanilla Yogurt, Blackberries, Granola, Raspberry Sorbet  
Chateau Septy Monbazillac

£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