

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

DINNER MENU

Amuse Bouche

Chicken Boudin Blanc with Scorched Baby Gem, Truffle Dressing
Albarino, Bonny Doon, Central Coast

Beetroot and White Balsamic Risotto, Kadaif Wrapped Langoustine
Babiana, Vondeling, Western Cape

Poached Fillet of Brill Stuffed with Lobster Mousse, Toasted Hazelnuts, Sauce Bisque
Sancerre, Domaine de Nozay

Red Wine Braised Ox-Tail, Oyster Mayonnaise, Red Wine Sauce
Malbec, Achaval Ferrer, Mendoza

Pre Dessert

Lemon Vacherin, Cherry Ice Cream
Chateau Septy, Monbazillac

A Selection of British Cheeses and Accompaniments from our Cheese Trolley
(£12 Supplement)

£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 a jacket