

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

DINNER MENU

Amuse Bouche

Tartare of 65 Day Salt Aged Aberdeen Angus Beef, Wild Rice, Garden Radishes, Chive Emulsion,
Heritage Tomato and Beurre Noisette Dressing
Pinot Gris, Oberrotweil, Baden Germany

Mallaig Langoustine Satay, Split Pea Puree, Lemon, Sauce Bisque
Fiano, Schola Sarmenti, Italy

Peterhead Turbot, Garden Parsley Emulsion, Sauce Meuniere
Sancerre, Alain Girard, France

Short Rib of Aberdeen Angus Beef, Crushed Celeriac, Garden Kale,
Pomme Dauphine, Red Wine Sauce
Shiraz Vondeling Estate Paarl, South Africa

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

OR

Tonka Bean, Pannacotta Garden Rhubarb, Stem Ginger Ice Cream
Cremant De Bourgogne, Simonnet- Febvre

£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