

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

DINNER MENU

Amuse Bouche

Cured and Charred Local Mackerel, Tartare, Garden Gooseberry Puree, Fennel and Apple Slaw, Dill Oil
Sancerre Alain Girard

Butternut Squash Ravioli, Chestnut Velouté, Aged Parmesan, Fresh Truffle
Bourgogne Aligote, Francois Carillon

Peterhead Hake, Smoked Mussel Emulsion, Curry Oil, Glazed Fennel
Pinot Gris, Eradus

Inverurie Lamb, Garden Courgette, Aubergine Caviar, Piperade, Basil, Gordal Olive, Lamb Jus
Naughty Monte, Montepulciano, Woodstock

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

OR

Chocolate Soufflé , Malt Ice Cream
Late Harvest Malbec

£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