

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

## DINNER MENU

Amuse Bouche

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Home Cured Halibut, Celeriac, Lemon, Pear  
Muscatet sévre et Maine, Sur Lie, Jean Francis Guillaud

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Seared Scallop, Smoked Bone Marrow, Beef Consommé  
Riesling, Trocken, August Kessler

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Fillet of John Dory, Jerusalem Artichoke and Squid Bolognaise  
Moulin-A-Vent, Henry Fessy

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Chicken Ballantine, Purple Sprouting Broccoli, Chicken Jus  
Viognier, Reserva, Santa Ana, Mendoza

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Pre Dessert

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Pistachio Financier, Caramel Pears  
Muscat Beaune de Venise, Perrin

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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