

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

DINNER MENU

Amuse Bouche

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

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

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

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

Pre Dessert

Pistachio Financier, Caramel Pears
Muscat Beaune de Venise, Perrin

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