

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

DINNER MENU

Beetroot Velouté with Goat's Cheese and Potato Tuille

Sea Trout Mi-Cuit with Sea Herbs and Smoked Kelp Consommé
Bourgogne Aligote, Francois Carillon 2012 *

Sea Fresh Loch Creagan Oyster Terrine with Red and White Chicory
Petit Chablis, Prieuré Saint-Côme 2012 *

Ballotine of Lemon Sole with Fennel and Saffron Sauce
Sancerre, Domaine du Nozay, 2013*

Loin of Highland Venison with Braised Red Cabbage, Sauce Poivrade
Cortino, Reserva Rioja 2008*

Assiette of Apple

Milk Chocolate Ganache with Orange Sorbet and Gingerbread
Mas Amiel, Cuvée Spéciale, 10 ans d'âge *

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