

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

## DINNER MENU

Amuse Bouche

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Gartmorn Duck Terrine, Rhubarb and Orange Scented Brioche  
Cote-de-Beaune Villages, Olivier Laflaive

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West Coast Shellfish Veloute, Jerusalem Artichoke, Chives  
Chablis Saint Martin, Domaine Laroche

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Roast Fillet of Wild Sea Bass, Celery, Truffle, Apple  
Pinot Blanc, Leon Beyer

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Stuffed Saddle of Rabbit, Carrots, Tarragon  
Soraie da we Leggermente Passite, Beretta

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Pre Dessert

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Praline Tart, Coconut Sorbet  
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