

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

DINNER MENU

Amuse Bouche

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

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

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

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

Pre Dessert

Praline Tart, Coconut Sorbet
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