

MICHEL ROUX JR. AT INVERLOCHY CASTLE

DINNER MENU

Loch Etive Sea Trout, Watercress Emulsion, Nori, Coconut and Lemon Grass Sauce

Roasted Orkney Scallop, Burnt Apple Puree, Pickled Apple, Sea Herb Sauce

Heritage Baby Beetroots, Goat's Curd, Beetroot Meringue

Wild Mushroom Consommé, Lapsang Souchong, Confit Duck

Campbells Gold Beef Fillet, Lardo, Pommes Anna, Broccoli, Smoked Choron Sauce

Red Legged Partridge, Salt Baked Celeriac, Sauerkraut, Puy Lentils

Roasted Peterhead Cod, Courgette, Baby Spinach, Mussel and Caviar Sauce

Isle of Mull Cheddar Tart, Toffee Apple, Pecan

Exotic Fruit, Crowdie Cheesecake, Caramelised Pineapple, Mango Sorbet

Valrhona Chocolate Mousse, Caramel, Hazelnuts, Salted Caramel Ice Cream

Clotted Cream Parfait, Dark Cherry, Pistachio Cake

Tea or Coffee served with Petits Fours

£95.00 per person

Our Chef would be delighted to cater for any dietary requirements, please ask your server for any allergy information you require. We endeavour to use local produce wherever possible. We respectfully ask guests to refrain from using mobile telephones in the Dining Room. Dress code for Gentleman is Jacket