



Inverlochy Castle

DINNER MENU

Amuse Bouche

Wild Scottish Rabbit Cannelloni, Cured Loin, Girolles, Lardo
or
West Coast Langoustine, Pickled Mussels, Sea Herbs, Verjus Pearls, Seaweed Dashi

Marinated Heritage Tomatoes, Ricotta Mousse, Consommé, Basil Granita, Black Olive

St Brides Ross Cobb Chicken, Duck Liver Hollandaise, Braised Leek, Baby Carrots
or
Spice Monkfish Tail, Burnt Aubergine Puree, Kohlrabi, Pearl Barley, Saffron Sauce

Isle of Mull Cheddar, Compressed Pear, Rye Cracker

Katy Rogers Crème Fraiche Parfait, Scottish Raspberries, Whisky, Honey, Toasted Oats
or
Valrhona Jirava Chocolate Mousse, Caramelised Hazelnuts, Coffee Ice Cream

Tea or Coffee served with Petits Fours

£95.00 per person for 5 Courses

£150.00 per person with wine pairings

Please note tasting menu must be taken by the whole table.

Our Chef would be delighted to cater for any dietary requirements, please ask your server for any allergy information you require.

We endeavor 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