



ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

HOGMANAY MENU

Amuse Bouche

French Pumpkin Veloute, Winter Truffle, Roasted Chestnut Crumb

Pithivier of Scottish Game, Sauce Poivrade

Roasted Wild Turbot, Lobster Ravioli, Champagne Butter Sauce

Aberdeen Sirloin of Beef, White Onion Soubise, Pomme Anna, Red Wine Sauce

Vacherin Mont D'Or, Crushed Potato with Arran Mustard

Chocolate and Hazelnut Praline Terrine, Bitter Orange, Gingerbread Ice Cream

Tea, Coffee and Petit Fours