

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

**DINNER MENU**

Amuse Bouche

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Jerusalem Artichoke Soup, Winter Chanterelles, Chive Oil  
Chenin Blanc Springfontien 2015

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Whisky Barrel Smoked Loch Fyne Salmon, Heritage Beetroot, Horseradish and Watercress  
Pinot Gris, Oberrotweil, Baden, 2016

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Steamed Lemon Sole, Sea Vegetables, Cauliflower, Potted Shrimp Butter  
Saint Aubin, Les Charmes Domaine Chanson 2012

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Peppercorn Crusted Duck Breast, Swede, Cep, Honey and Rosemary Sauce  
Tommasi, Ripasso, Valpolicella 2015

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Dark Chocolate Mousse, Griottine Cherries, Pistachio Ice Cream  
Vin Doux Naturel Rasteau, Tardieu - Laurent 2014

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Tea or Coffee served with Petits Fours  
£85.00 per person  
£135.00 per person with wine pairings

**Please note tasting menu must be taken by the whole table  
If you have dinner included in your package a £20.00 supplement will be added to your bill**

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 your 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 Jacket