

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

VALENTINES DINNER MENU

Loch Fyne Oyster, Sherry Vinegar Tapioca Pearls, Champagne Foam
La Taille aux Loups, Triple Zero, Jacky Blot

Smoked Aged Duck Breast, Blood Orange Puree, Carrot Salad, Puffed Rice Granola
Tavel, Vieilles Vignes, Tardieu – Laurent 2016

Poached Salt Cod, Leek Velouté, Pickled Mussels, Sea Herbs
Soave, Classico, Pieropan 2018

Cote de Boeuf, Bone Marrow Butter, Celeriac and Horseradish Puree, Truffle Gratin
PSI, Pingus, Ribera Del Duero, 2016

Mango Saint Marc

Passionfruit Soufflé, Bourbon Coconut Ice Cream
Chateau Septy, Monbazillac, 2014

Tea or Coffee served with Petits Fours
£95.00 per person
£150.00 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
Prices are inclusive of V.A.T.

Service charge is not applied to your final bill, any gratuities are at the discretion of our guests
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 Gentlemen is Jacket