

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

DINNER MENU

Amuse Bouche

Chilled Gazpacho, Compressed Watermelon, Feta, Black Olive
Soave Classico, Pieropan, 2017

Gin-cured Scottish Salmon, Avocado Puree, Pink Grapefruit, Fennel
Pinot Gris, Oberrotweil, Baden, 2016

Steamed Lemon Sole, Sea Vegetables, Cauliflower, Potted Shrimp Butter
Chenin Blanc, Terroir Selection, Springfontien 2014

Rack of New Season Lamb, Broad Bean Ragu with Kumquat, Black Garlic Emulsion
Morgon, Domaine Lathiliere Gravalon, 2015

British Strawberry and Lemon Verbena Tiramisu
Pol Roger Rose, 2008

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