

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

## **TABLE D'HÔTE DINNER MENU**

### **STARTERS**

Jerusalem Artichoke Soup, Winter Chanterelles, Chive Oil  
Game Terrine, Pickled Celeriac, Quince Jelly, Candied Walnut, Lamb's Lettuce  
Whisky Barrel Smoked Loch Fyne Salmon, Heritage Beetroot, Horseradish, Watercress  
Warm Partridge Salad, Apple, Pancetta, Hazelnut  
Seared Scottish Hand Dived Scallops, Butternut Squash, Toasted Pumpkin Seed, Cumin Velouté

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### **MAIN COURSES**

Steamed Lemon Sole, Sea Vegetables, Romanesco Cauliflower, Potted Shrimp Butter  
Roasted Wild Stone Bass, Leek Fondue, Baby Fennel, Mussels, Saffron Cream Sauce  
Roast Polenta, Tender Stem Broccoli, Roasted Shallot, Cep  
Game of the Day  
Peppercorn Crusted Duck Breast, Swede, Cep, Honey and Rosemary Sauce  
"Gold Label" Scottish Beef Chateaubriand for Two, Port Roasted Chicory, Fondant Potato...  
... Red Wine Sauce

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### **DESSERTS**

Dark Chocolate Mousse, Griottine Cherries, Pistachio Ice Cream  
Albert Roux's Classic Lemon Tart  
Fig Soufflé, Mascarpone Ice Cream  
Daily Selection of Homemade Ice Creams and Sorbets  
Selection of British and French Cheeses from the Trolley, Specially Selected  
by Clarks Speciality Foods

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Tea or Coffee served with Petits Fours  
£67.00 per person for 3 Courses inclusive of V.A.T.

We endeavour to use local produce wherever possible  
A 10% discretionary service charge will be added to your account.  
We respectfully ask guests to refrain from using mobile telephones in the Dining Room  
Dress Code for Gentlemen is Jacket