

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

TABLE D'HÔTE DINNER MENU

STARTERS

Albert Roux Soufflé Suisse

Warm Salad of Crispy Organic Egg and Spring Vegetables with Smoked Haddock

Roast Quail Ballotine, with its own Parfait, Endive, Red Wine Grape and Walnut Salad

Confit Duck Leg, Smoked Duck Breast and Mushroom Tart Fine

Seared Ullapool Scallop, Hazelnut and Rosemary, Jerusalem Artichoke, Sea Herbs with Scallop Cream

MAIN COURSES

Brown Butter Roasted Roots, Chestnut Gnocchi, Apple, Buttered Hispi Cabbage

Steamed Stone Bass, Baked Potato Crust, Chanterelle and Onion Ragu, Crispy Kale

Haunch of Highland Venison, Celeriac and Pear, Cottage Pie of the Leg, Cocoa Nibs

Roast Tranche of Turbot, Braised Endive, Samphire, Apache Potato, Sauce Marinier

“Gold Label” Scottish Beef Chateaubriand for Two, Crispy Potato Terrine, Creamed Spinach,...

...Toasted Barley Stuffed Portobello Mushroom, Café de Paris Butter, Beef Jus Gras

DESSERTS

Selection of British and French Cheeses from the Trolley, Specially Selected
by Clarks Speciality Foods

Baked Rice Pudding with Clotted Cream, Armagnac Prunes, Inverloch Biscotti

Poached Champagne Rhubarb, Bourbon Vanilla Crème Brulee, Ginger Madeleines

Dark Chocolate Marquise, Caramelised Banana Ice Cream, Rum Custard, Salted Peanut Brittle

Daily Selection of Homemade Ice Creams and Sorbets

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 our account.

We respectfully ask guests to refrain from using mobile telephones in the Dining Room

Dress Code for Gentlemen is Jacket