

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

DINNER MENU

Amuse Bouche

Balvenie Smoked Salmon Terrine, Quail Egg, Caviar, Lemon Puree

Sauvignon Blanc, Vina Mar 2017

Heritage Tomato, Fresh Goat's Curd, Pickled Raspberry, Garden Nasturtiums

Soave Classico, Pieropan, 2018

Seared Lemon Sole, Scallop Mousse, Poached Grapes, Celery, Sauce Veronique

Sylvaner, Schiefeskopf, 2014

Herb Crusted Lamb, Crushed Peas, Bacon, Yoghurt, Smoked Tomato Sauce

Brouilly, Pisse-Vieille, Domaine Lathuiliere Gravallon 2017

Katy Rodgers Crowdie Cheesecake, Macerated Strawberries, Pistachio

Muscat Beaune de Venise M. Chapoutier

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