

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

TABLE D'HÔTE DINNER MENU

STARTERS

Jerusalem Artichoke Soup, Winter Chanterelles, Chive Oil
Whisky Barrel Smoked Salmon, Oyster Cream, Pickled Samphire, Heritage Beetroot
Warm Partridge Salad, Apple, Pancetta, Hazelnut
Seared Isle of Mull Scallops, Roscoff Onion Puree, Wild Mushroom Duxelle, Red Wine Sauce
Pan Fried Duck Liver, Pickled Apple Puree, Baby Turnip...
...Black Pudding, Aged Sherry Vinegar Sauce, Walnut Crumb

MAIN COURSES

Seared Lemon Sole, Caramelised Cauliflower Puree, Spinach...
...Winter Vegetables, Roasting Juices
Roasted Wild Stone Bass, Leek Fondue, Baby Fennel, Mussels, Saffron Cream Sauce
Wild Mushroom "Pain Perdu", Swiss Chard, Confit Garlic, Shallot Velouté
Pheasant Breast, Puy Lentils with Confit Pheasant Leg, Roast Shallot, Salsify, Red Wine Sauce
"Gold Label" Scottish Beef Chateaubriand for Two, Port Roasted Chicory, Fondant Potato...
...Red Wine Sauce

DESSERTS

Dark Chocolate and Praline Mousse, Almond Ice Cream
Passion Fruit Mousse, Exotic Fruit Salad, Coconut Sorbet
Prune and Armagnac Soufflé, Bourbon Vanilla 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

Tea or Coffee served with Petits Fours
£75.00 per person for 3 Courses

We endeavour to use local produce wherever possible
Prices are inclusive of V.A.T.

Service charge is not applied to your final bill, any gratuity is at the discretion of our guests
We respectfully ask guests to refrain from using mobile telephones in the Dining Room
Dress Code for Gentlemen is Jacket