

ALBERT AND MICHEL ROUX JNR. AT INVERLOCHY CASTLE

CHRISTMAS DAY LUNCH 2019

Amuse Bouche

Baked Isle of Skye Scallops, Fennel Confit, Coral Butter Sauce

Or

Carpaccio of Scottish Beef Fillet, Celeriac Remoulade, Sourdough Crisps

Jerusalem Artichoke Veloute, Bayonne Ham, Trompette Mushrooms

Roasted Peterhead Halibut Fillet, Poached Oysters, Fine Herb Risotto

Or

Gartmorn Farm Free Range Turkey, Brussel Sprouts, Fondant Potato, Apricot and Pistachio Stuffing,
Chipolatas, Roasting Juices and Cranberry Sauce

Stilton, Ruby Port Glaze, Banbury Cake, Pickled Walnuts

Traditional Homemade Christmas Pudding, Brandy Butter and Cream

Or

Chocolate Praline Christmas Log Cake, Speculoos Ice-Cream,

Tea and Coffee Served with Mince Pies and Chocolates

