

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

DINNER MENU

Amuse Bouche

Cured Salmon Tartare, Fennel Puree, Smoked Crème Fraiche, Sourdough Toast
Sauvignon Blanc, Vina Mar 2017

Caramelised Cauliflower Custard, Golden Raisin, Parmesan
Soave Pieropan Classico 2018

Fillet of Cod, Bean Cassoulet, Pickled Mussels, Curry Sauce
Chablis St Martin, Domaine Laroche 2018

Game of the Day, Garden Vegetables, Bread Sauce, Bramble Jus
Brouilly, Pisse-Vieille, Domaine Lathuiliere Gravallon 2017

Braeburn Apple Tart Tatin, Pedro Ximenez Ice Cream
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