

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

DINNER MENU

Amuse Bouche

Roast Quail Ballotine, with its own Parfait, Endive, Red Wine Grape and Walnut Salad
Spätburgunder, Meyer-Näkel, Ahr 2016

Seared Ullapool Scallop, Hazelnut and Rosemary, Jerusalem Artichoke, Sea Herbs, Scallop Cream
Riesling, Homer Estate 2015

Steamed Stone Bass, Baked Potato Crust, Chanterelle and Onion Ragu, Crispy Kale
Bourgogne Aligôte, Francois Carillon 2013

Haunch of Highland Venison, Celeriac and Pear, Cottage Pie of the Leg
Marques De Murrieta, Reserva 2013

Dark Chocolate Marquise, Caramelised Banana Ice Cream, Rum Custard, Salted Peanut Brittle
Vin Doux Naturel Rasteau, Vieilles Vignes, Tardieu-Laurent, 2014

Tea or Coffee served with Petits Fours
£85.00 per person
£135.00 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

We endeavour to use local produce wherever possible

A 10% discretionary service charge will be added to our account. Prices are inclusive of V.A.T.

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

Dress Code for Gentlemen is Jacket