

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

DINNER MENU

Amuse Bouche

Jerusalem Artichoke Soup, Winter Chanterelles, Chive Oil
Chenin Blanc Springfontien 2015

Seared Isle of Mull Scallops, Roscoff Onion Puree, Wild Mushroom Duxelle, Red Wine Jus
Pinot Gris, Oberrotweil, Baden, 2017

Roasted Wild Stone Bass, Leek Fondue, Baby Fennel, Mussels, Saffron Cream Sauce
Saint Aubin, Les Charmes Domaine Chanson 2012

Pheasant Breast, Puy Lentils with Confit Pheasant Leg, Roast Shallot, Salsify, Red Wine Sauce
Chateau Cissac 2012

Prune and Armagnac Soufflé, Bourbon Vanilla Ice Cream
Chateau Septy, Monbazillac, 2013

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 gratuity is 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