

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

TABLE D'HÔTE DINNER MENU

STARTERS

Sweetcorn Soup, Scottish Girolles, Toasted Almonds, Tarragon
Slow Cooked Duck Egg, Celeriac, Bacon, Chestnut, Tender Stem Broccoli
Salad of Smoked Eel, Purple Majesty Potatoes, Butter Lettuce, Salad Cream
Whisky Barrel Smoked Loch Fyne Salmon, Heritage Beetroot, Horseradish, Watercress
Seared Scottish Hand Dived Scallops, Butternut Squash, Toasted Pumpkin Seed, Cumin Velouté

MAIN COURSES

Steamed Lemon Sole, Sea Vegetables, Romanesco Cauliflower, Potted Shrimp Butter
Seared Cod Loin, Jerusalem Artichoke, Cavolo Nero, Baby Leek, Truffle Butter Sauce
Roast Polenta, Courgette, Smoked Burrata, Romesco Dressing
Peppercorn Crusted Duck Breast, Swede, Cep, Honey and Rosemary Sauce
“Gold Label” Scottish Beef Chateaubriand for Two, Port Roasted Chicory, Fondant Potato...
... Red Wine Sauce

DESSERTS

Dark Chocolate Mousse, Griottine cherries, Pistachio Ice Cream
Albert Roux's Classic Lemon Tart
Raspberry Soufflé, Oat Crumble, Katy Rodgers Milk 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
£67.00 per person for 3 Courses inclusive of V.A.T.

We endeavour to use local produce wherever possible
A 10% discretionary service charge will be added to your account.
We respectfully ask guests to refrain from using mobile telephones in the Dining Room
Dress Code for Gentlemen is Jacket