

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

**VALENTINES DINNER MENU**

Loch Fyne Oyster Velouté, Oyster Beignet  
Triple Zero, Montlouis Sur Loire N.V.

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Pan Fried Duck Liver, Pickled Apple Puree, Baby Turnip...  
...Black Pudding, Aged Sherry Vinegar Sauce, Walnut Crumb  
Vin Santo Chianti Classico, 2007

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Roasted Fillet of Lemon Sole, Roasted Winter Vegetables, Caramelised Cauliflower Puree  
Chenin Blanc, Springfontien, 2017

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Fillet Of 'Gold Label' Beef, Smoked Ox Cheek, Shallot and Horseradish Confit, Madeira Sauce  
Valpolicella Ripasso Tommasi, 2015

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Prune and Armagnac Soufflé, Bourbon Vanilla Ice Cream  
Chateau Septy, Monbazillac, 2015

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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