

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

TABLE D'HÔTE DINNER MENU

STARTERS

Heritage Tomato, Fresh Goat's Curd, Pickled Raspberry, Garden Nasturtiums
Balvenie Smoked Salmon Terrine, Quail Egg, Caviar, Lemon Puree
Hand Dived Scallop, "Cullen Skink", Smoked Haddock, Leek Oil
Chilled Almond Gazpacho, Kohlrabi, Nectarine, Almond Granola
Pan Fried Duck Liver, Poached Rhubarb, Pain d'epice, Ginger Beer

MAIN COURSES

Seared Lemon Sole, Scallop Mousse, Poached Grapes, Celery, Sauce Veronique
Loch Etive Sea Trout, Spring Vegetable Tabbouleh, Mussels, Saffron Sauce
Open Ravioli, Baby Artichokes, Red Pepper Piperade, Green Olive
Herb Crusted Lamb, Crushed Peas, Bacon, Yoghurt, Smoked Tomato Sauce
"Gold Label" Scottish Beef Chateaubriand for Two, Sprouting Broccoli, Black Garlic, ...
...Blue Cheese Beignet

DESSERTS

Craquelin Choux with White Chocolate Crèmeux, Poached Peach, ...
...Caramelised Chocolate and Pink Champagne
Katy Rodgers Crowdie Cheesecake, Macerated Strawberries, Pistachio
Hot Chocolate Fondant, Honeycomb, Caramel 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
£75.00 per person for 3 Courses

We endeavour to use local produce wherever possible

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

Dress Code for Gentlemen is Jacket