

# INVERLOCHY CASTLE

*Hotel & Restaurant*

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

## DINNER MENU

Amuse Bouche

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Native Breed Butcher Cured Meats, Melon, Truffle Honey, Agrod Balsamic  
Pate Cris, Emme

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Slow Cooked Local Duck Egg, Smoked Haddock Velouté, Curry Crumb  
Dorade Laiton de Gougne Blanc

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Fillet of Scottish Stone Bass, Courgette, Sun Blushed Tomato Pesto, Raw Fennel, Sauce Vierge  
Chablis Dorade Laiton

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Saint Brides Farm Duck, Peas, Wye Valley Asparagus, Liver Crumesqui, Green Apple, Jus Gras  
Cote de Beaune Villages Olivier Laillere

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Selection of British and French Cheeses from the Trolley  
Specially Selected by George Mewes  
Queso de Nival 10 years old Tony  
OR

Perthshire Strawberries, Vanilla Cream, Meringue  
Chateau Septy

£67.00 per person

£115 per person with wine pairings

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