

# SEASGAIR

by Michel Roux Jr

Winter Vegetables and Tarragon Consommé “en Croute”

Pan Seared Hand Dived Scallops served on the Shell,  
Smoked Roe Sauce, Pommes Soufflés

Braised Scottish Ox Cheek, Carrot Ginger Puree,  
Herbs Salad, Crispy Carrot, Bacon Powder

Selection of Scottish Cheese, Crackers, Apple Marmalade

Chef Albert’s Roux Classic Lemon Tart,  
Raspberry Sorbet

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***£145 per person including welcome drink, canapes, tea/coffee and  
petit fours***

At Inverlochy Castle Hotel, we endeavour to showcase the quality, flavour and seasonality of our wonderful Scottish larder. We have decided to mainly use products and produce only found in the U.K., to minimise our food miles and in turn our carbon footprint, by working with local artisan producers and suppliers.

If you have any dietary requirements, we would be happy to cater for your dietary needs, however, we cannot guarantee absolute separation of allergens and cannot take responsibility for any adverse reaction which may occur.

We respectfully ask guests to refrain from using mobile telephones in the Dining Room. Dress code for Gentlemen is Jacket.