



Inverlochy Castle

VEGAN DINNER MENU

Amuse Bouche

Wild Mushroom Parfait, Candied Walnut, Pickled Girolles, Balsamic Gel

Marinated Heritage Tomatoes, Consommé, Basil Granita, Black Olive

Burnt Aubergine, Kohlrabi, Aubergine Caviar, Pearl Barley

Poached Pear, Rye Cracker, Raisin Puree

Valrhona Chocolate Brownie, Macerated Berries, Raspberry Sorbet

Tea or Coffee served with Petits Fours

£95.00 per person for 5 Courses

£150.00 per person with wine pairings

Please note tasting menu must be taken by the whole table

Our Chef would be delighted to cater for any dietary requirements, please ask your server for any allergy information you require.

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 Gentleman is Jacket