



# Inverlochy Castle

## VEGETARIAN DINNER MENU

### Amuse Bouche

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

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Marinated Heritage Tomatoes, Ricotta Mousse, Consommé, Basil Granita, Black Olive

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Salt Bakes Kohlrabi, Aubergine Caviar, Pearl Barley, Herb Cream

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Isle of Mull Cheddar, Compressed Pear, Rye Cracker

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Katy Rogers Crème Fraiche Parfait, Scottish Raspberries, Whisky, Honey, Toasted Oats  
or

Valrhona Chocolate Brownie, Macerated Berries, Coffee Ice Cream

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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