

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

VEGETARIAN DINNER MENU

Amuse Bouche

Jerusalem Artichoke Soup, Winter Chanterelles, Chive Oil

Chenin Blanc Springfontien 2015

Hand Rolled Gnocchi, Winter Vegetables, Nut Brown Butter and Sage

Pinot Gris, Oberrotweil, Baden, 2016

Butternut Squash Fondant, Toasted Pumpkin Seeds, Rosemary Cream Sauce

Saint Aubin, Domaine Chanson 2014

Wild Mushroom "Pain Perdu", Swiss Chard, Confit Garlic, Shallot and Red Wine Sauce

Cote de Beaune Villages, Lafaire 2014

Fig Soufflé, Mascarpone Ice Cream

Vin Doux Naturel Rasteau, Tardieu - Laurent 2014

Tea or Coffee served with Petits Fours

£95.00 per person

£150.00 per person with wine pairings

Please note tasting menu must be taken by the whole table

If you have dinner included in your package a £20.00 supplement will be added to your bill

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

Prices are inclusive of V.A.T.

Service charge is not applied to your final bill, any gratuity is 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