

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

**VEGETARIAN DINNER MENU**

Amuse Bouche

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Chilled Almond Gazpacho, Kohlrabi, Nectarine, Almond Granola

Domaine La Tour de Gaigne Blanc, Duche d'Uzes 2015

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Heritage Tomato, Fresh Goat's Curd, Pickled Raspberry, Garden Nasturtiums

Soave Classico, Pieropan, 2018

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Spring Vegetable Tabbouleh, Courgette Puree, Saffron Sauce

Pinot Blanc, Leon Beyrer, 2016

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Pearl Barley Risotto, Sprouting Broccoli, Blue Cheese Beignets

Brouilly, Pisse-Vieille, Domaine Lathuiliere Gravelon 2017

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Katy Rodgers Crowdie Cheesecake, Macerated Strawberries, Pistachio

Muscat Beaune de Venise M. Chapoutier

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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 gratuities are 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