

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

VEGETARIAN DINNER MENU

Amuse Bouche

Sweetcorn Soup, Scottish Girolles, Toasted Almonds, Tarragon
Saint-Aubin 1er Cru, Dent de Chien, Olivier Lafloire 2016

Slow Cooked Duck Egg, Celeriac, Chestnut and Tender Stem Broccoli
Pinot Gris, Oberrotweil, Baden, 2016

Spring Vegetable Fricassée, Sweet Pickled Shallots, Charcoal Cracker
Chenin Blanc, Terroir Selection, Springfontien 2014

Roast Polenta, Courgettes, Smoked Buratta, Romanesco Dressing
Morgon , Domaine Lathiliere Gravalon, 2015

Dark Chocolate Mousse, Griottine cherries, Pistachio Ice Cream
Vin Doux Naturel Rasteau, Tardieu - Laurent 2014

Tea or Coffee served with Petits Fours
£85.00 per person
£135.00 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

A 10% discretionary service charge will be added to your account. Prices are inclusive of V.A.T.

We respectfully ask guests to refrain from using mobile telephones in the Dining Room

Dress Code for Gentlemen is Jacket