

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

VEGETARIAN TABLE D'HÔTE DINNER MENU

STARTERS

Poached English Asparagus, Crispy Hen's Egg, Sunflower Seed Emulsion
Chilled Gazpacho, Compressed Watermelon, Feta, Black Olive
British Garden Salad, Butter Lettuce, Salad Cream

MAIN COURSES

Roast Polenta, Courgettes, Smoked Burrata, Romesco Dressing
Fricassée of Summer Vegetables, Black Garlic Emulsion
Crispy Potato Terrine, Grilled Hispi Cabbage, Mushroom a la Grecque

DESSERTS

Selection of British and French Cheeses from the Trolley, Specially Selected
by Clarks Speciality Foods
British Strawberry and Lemon Verbena Tiramisu
Chilled Coconut Rice Pudding Alphonso Mango, Lime
Raspberry Soufflé, Oat Crumble, Katy Rodgers Milk Ice Cream
Daily Selection of Homemade Ice Creams and Sorbets

Tea or Coffee served with Petits Fours
£67.00 per person for 3 Courses inclusive of V.A.T.

We endeavour to use local produce wherever possible
A 10% discretionary service charge will be added to your account.
We respectfully ask guests to refrain from using mobile telephones in the Dining Room
Dress Code for Gentlemen is Jacket