

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

**VEGETARIAN DINNER MENU**

Amuse Bouche

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Chilled Gazpacho, Compressed Watermelon, Feta, Black Olive  
Soave Classico, Pieropan, 2017

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Poached English Asparagus, Crispy Hen's Egg, Sunflower Seed Emulsion  
Pinot Gris, Oberrotweil, Baden, 2016

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

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

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British Strawberry and Lemon Verbena Tiramisu  
Pol Roger Rose, 2008

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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