

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

**TABLE D'HOTE VEGETARIAN DINNER MENU**

**STARTERS**

Albert Roux Souffle Suisse  
Mushroom Tart Fine, Truffle Pecorino  
Warm Salad of Vegetables, Mustard Emulsion, Crispy Egg

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**MAIN COURSES**

Crispy Potato Terrine, Mushroom and Onion Ragu, Kale  
Barley Stuffed Portobello Mushroom, Creamed Spinach, Herb Butter  
Brown Butter Roasted Roots, Chestnut Gnocchi, Apple, Buttered Hispi Cabbage

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**DESSERTS**

Selection of British and French Cheeses from the Trolley, Specially Selected  
by Clarks Speciality Foods  
Baked Rice Pudding with Clotted Cream, Armagnac Prunes, Inverlochy Biscotti  
Poached Champagne Rhubarb, Bourbon Vanilla Crème Brulee, Ginger Madelines  
Dark Chocolate Marquise, Caramelised Banana Ice Cream, Rum Custard, Salted Peanut Brittle

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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 our account.  
We respectfully ask guests to refrain from using mobile telephones in the Dining Room  
Dress Code for Gentlemen is Jacket