

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

VEGETARIAN TABLE D'HÔTE DINNER MENU

STARTERS

Heritage Tomato, Fresh Goat's Curd, Pickled Raspberry, Garden Nasturtiums
Pea Velouté, Broad Beans, Pea Shoots
Chilled Almond Gazpacho, Kohlrabi, Nectarine, Almond Granola

MAIN COURSES

Spring Vegetable Tabbouleh, Courgette Puree, Saffron Sauce
Open Ravioli, Baby Artichokes, Heritage Tomatoes, Green Olives
Pearl Barley Risotto, Sprouting Broccoli, Blue Cheese Beignets

DESSERTS

Craquelin Choux with White Chocolate Crèmeux, Poached Peach, ...
...Caramelised Chocolate and Champagne Gel
Katy Rodgers Crowdie Cheesecake, Macerated Strawberries, Pistachio
Hot Chocolate Fondant, Honeycomb, Caramel Ice Cream
Daily Selection of Homemade Ice Creams and Sorbets
Selection of British and French Cheeses from the Trolley, Specially Selected
by Clarks Speciality Foods

Tea or Coffee served with Petits Fours
£75.00 per person for 3 Courses

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