

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

**VEGETARIAN TABLE D'HÔTE DINNER MENU**

**STARTERS**

Jerusalem Artichoke Soup, Winter Chanterelles, Chive Oil  
Hand Rolled Gnocchi, Winter Vegetables, Nut Brown Butter and Sage  
Heritage Beetroot, Goats Cheese, Horseradish, Watercress Salad

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**MAIN COURSES**

Wild Mushroom "Pain Perdu", Swiss Chard, Confit Garlic, Shallot and Red Wine Sauce  
Butternut Squash Fondant, Toasted Pumpkin Seeds, Rosemary Cream Sauce  
Port Roasted Chicory, Fondant Potato, Roasted Shallots, Nage Butter Sauce

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**DESSERTS**

Dark Chocolate Mousse, Griottine Cherries, Pistachio Ice Cream  
Passion Fruit Mousse, Exotic Fruit Salad, Coconut Sorbet  
Fig Soufflé, Mascarpone 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

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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