

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

VEGETARIAN TABLE D'HÔTE DINNER MENU

STARTERS

Sweetcorn Soup, Scottish Girolles, Toasted Almonds, Tarragon
Slow Cooked Duck Egg, Celeriac, Chestnut and Tender Stem Broccoli
Heritage Beetroot, Goats Cheese Salad

MAIN COURSES

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

DESSERTS

Dark Chocolate Mousse, Griottine cherries, Pistachio Ice Cream
Albert Roux's Classic Lemon Tart
Raspberry Soufflé, Oat Crumble, Katy Rodgers Milk 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
£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