

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

**VEGETARIAN TABLE D'HÔTE DINNER MENU**

**STARTERS**

Caramelised Cauliflower Custard, Golden Raisin, Parmesan  
Jerusalem Artichoke Velouté, Truffle Duxelles, Truffle Butter Brioche  
Heritage Baby Carrot, Pumpernickel, Malt Puree

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**MAIN COURSES**

Winter Vegetables, Bean Cassoulet, Curry Sauce  
Pumpkin Gnocchi, Muscade Pumpkin, Kale Puree, Chestnuts, Truffle Pecorino  
Pearl Barley Risotto, Celeriac, Winter Mushrooms

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**DESSERTS**

Tonka Bean and Yorkshire Rhubarb Panna Cotta, Pistachio, Rhubarb Sorbet  
Valrhona Jivara and Hazelnut Mousse, Redcurrant Jelly, Lotus Ice Cream  
Braeburn Apple Tart Tatin, Pedro Ximenez Ice Cream  
Daily Selection of Homemade Ice Creams and Sorbets  
Selection of British and French Cheeses from the Trolley, 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