

Forss House

**ST ANDREWS DAY**

*Tasting Menu, 30th November*

Canapes

Haggis Bonbon with Whisky Sauce

*Prosecco 'Il Fresco' Gold Label, Villa Sandi, Treviso, Italy, NV*

Scrabster Scallops

Fennel, Mushroom, Almonds

*Sauvignon Blanc, Stoneburn, Marlborough, New Zealand,  
2019*

Forss Smoked Venison

Pear, Shallots

*Chardonnay 'Alba', Santa Luz, Valle Central, Chile, 2020*

Atlantic Cod

Mussels, Bacon, Samphire, Capers, Saffron Emulsion

*Picpoul de Pinet, Languedoc, France, 2019*

Scottish Beef Fillet

Fondant Potato, Carrot, Onions

*Heilan Coo, Shiraz Mataro, Victoria, Australia, 2020 Rose*

Pana Cotta

Gin Jelly, Grapefruit Ganita

Dark Chocolate Mousse,

Crème Fraiche Ice-Cream, Pistachios

*Late Harvest Moscatel, Vistamar, Limari Valley, Chile*

Coffee with Petit Fours

*£80.00 per person*

*£120.00 with Wine Pairing*