



# FORSS HOUSE

HOTEL

## TASTING MENU

### Canapés

*Prosecco Il Fresco, Villa Sandi NV*

---

### Scrabster Scallops

Onion and Almonds

*Picpou de Pinet, 2019*

Crisp & fresh from southern France, Packed full of zingy citrus flavour

---

### Cauliflower Soup

Truffle Oil

*Torrontes Reserve 2018*

Tropical fruits, pineapple & pear with a slight sweetness with floral notes

---

### Scrabster Sea Trout

Fried Potatoes, Spinach

*Lenda Albarino 2019*

Floral & herbal notes combined with minerality & citrus and white fruit

---

### Apple Granita

---

### Scottish Beef Fillet

Carrot, Tomato, Jus

*The Heilan Coo Shiraz Mataro 2020*

Full of plum and chocolate flavours with subtle spice notes

---

**Orange Cake**  
Pear Sorbet

*Late Harvest Viognier Sauvignon Blanc*

Opulent flavours of apricot and peach with citrus aromas



**Duo of Tain Cheese**  
Oatcake, Grapes

*Fonseca Port Bin 27*

Rich and Fruity Ruby Port



**Coffee with Petit Fours**

**£86.00 per person inc. VAT**

**£132 with Wine Pairing**