



FORSS HOUSE
HOTEL

Dinner Menu

£70.00 per person

A discretionary 12.5% service charge will be added to your bill.

TO START

Turnip Soup (v)

Parmesan, White Truffle

Scrabster Scallops

Parma Ham Crisp, Butternut, Toasted Pumpkin Seeds

Ham Hock Terrine

Piccalilli, Pickled Veg, Toasted Brioche

Goat Cheese and Cranberry Pithivier (v)

Beetroot, Apple, Walnuts, Black Olives

PRINCIPAL COURSE

Scottish Venison Loin

Venison haunch Tartlet, Parsnip, Swiss Chard, Jerusalem Artichoke, Jus

Pheasant Breast

Haggis, Hasselback Potatoes, Carrot, Savoy Cabbage, Roast Shallot, Jus

Scrabster Cod Fillet

New Potatoes, Tender Stem Broccoli, Shetland Mussels, Romanesco Sauce, Toasted Almonds

Scrabster-Landed Sea Trout

Polenta, Spinach, Mushrooms, Shetland Mussels, Caper Beurre Noisette

Roast Celeriac (v)

Tain Skinny Crowdie, Pickled Fennel, Apple, Candied Walnuts, Capers

Forss House Chips – Served with all main courses

TO FINISH

Dark Chocolate Mousse

Passion Fruit, Candied Almonds, White Chocolate Ice cream

Salted Caramel Tart (v)

Ginger Crumb, Hazelnut Sphere, Crème Fraîche Ice cream

Christmas Pudding

Brandy Crème Anglaise, Cinnamon Meringue

Selection of Tain Fine Cheeses (v)

Served with Chutney, Oatcakes, Fruit

Cafetiere of Coffee & Petit Fours

Allergens and dietary requirements: If you have a food allergy, intolerance or coeliac disease, please speak to the staff about the ingredients in your food and drink before you order.

Full allergen information is available on request. We cannot guarantee that all our products do not contain traces of nuts or seeds. Fish may contain bones.

(V = Suitable for Vegetarians)