



FORSS HOUSE

HOTEL

Dinner Menu

£70.00 per person

TO START

Turnip Soup (V)

Truffle Oil

Scrabster Scallops

Butternut Squash, Parma Ham, Pumpkin Seeds

Beetroot Carpaccio

Goats Cheese Mousse, Orange, Honey-roasted Walnuts, Black Olives

Smoked Duck,

Dates, Frissie, Almonds, Pickled Fennel, Carrot, Shallot

PRINCIPAL COURSE

Scottish Venison Loin

Venison haunch, Parsnip, Swiss Chard, Jus

Moray-Shire Pork Belly

Pork Neck, Hasselback Potatoes, Carrot, Kale, Roast Shallot, Jus

Scrabster Cod Fillet

New Potatoes, Mussels, Broccoli, Almonds, Saffron Sauce

Scrabster-landed Sea Trout

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

Roast Celeriac (V)

Tain Skinny Crowdie, Pickled Fennel, Caper Beurre Noisette

Forss House Chips

(Served with all main courses)

TO FINISH

Chocolate Cremeux

Hazelnut Biscuit, Vanilla, Passion Fruit

Custard Tart (V)

Pear, Crème Fraîche, Ginger

Pistachio Parfait

White Chocolate, Rhubarb

Selection of Tain Fine Cheeses (V)

Served with Chutney, Oatcakes, Fruit

Cafetiere of Coffee and Petit Fours

Please note that all of our menus are samples and subject to change due to the availability of ingredients.

Allergens and dietary requirements: *If you have a food allergy, intolerance or coeliac disease, please let us know when you book and 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