



New Year's Day Dinner Menu 2026

TO START

Cauliflower Soup (V)

Parsley Oil

Scrabster-Landed Scallops

Butternut Squash, Parma Ham, Pumpkin Seeds

Braised Ox Cheek

Spinach, Mushrooms, Jus

Goats Cheese Mousse

Tomato, Basil, Sourdough Croutons

PRINCIPAL COURSE

Scottish Venison Loin

Venison Haunch, Carrot, Chard, Jus

Moray-shire Pork Belly

Pork Neck, Celeriac, Hasselback Potatoes, Shallots, Kale, Jus

Fillet of Cod

Mussels, Mash Potatoes, Saffron Sauce Tenderstem Broccoli, Toasted Almonds

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 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*



Fillet of Salmon

Mussels, Crushed New Potatoes, Beurre Noisette, Spinach

Roasted Celeriac (V)

Skinny Crowdie, Walnuts, Apple, Caper Beurre Noisette

Forss House Chips

(Served with all Main Courses)

TO FINISH

Custard Tart

Poached Plums, Creme Fraiche

Christmas pudding

brandy crème anglaise, cinnamon meringue

Chocolate Mousse

Passion Fruit, Coconut, Candied Almonds, Coconut Ice Cream

Selection of Tain Fine Cheeses

served with Chutney, Oatcakes, Fruit

Cafetiere of Coffee & Petit Fours

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