



## Christmas Eve Dinner Menu 2025

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### TO START

#### **Cauliflower Soup (V)**

Parsley Oil

#### **Scrabster-Landed Scallops**

Black Pudding, Apple, Almonds

#### **Beef Short Rib**

Wild Mushrooms, Jus

#### **Cranberry & Goat Cheese Pithivier**

Beetroot, Rocket

### PRINCIPAL COURSE

#### **Scottish Venison Loin**

Venison, chestnut and Mushroom tart, Jerusalem artichoke, Parsnip Puree, Swiss Chard, Jus

#### **Moray-shire Pork Belly**

Pork Collar, Butternut Squash, Polenta, Kale, Jus

#### **Scrabster Landed Rockall Monkfish**

Mussels, Polenta, Savoy Cabbage, Bacon, Capers, Saffron Sauce

#### **Scottish Breast of Turkey**

Chestnut and Apricot Stuffing, Chipolata, Fondant Potato, Brussel Sprouts, Carrot, Jus

#### **Butternut Squash Risotto (V)**

Flaked Parmesan & Truffle

#### **Forss House Chips**

(Served with all Main Courses)

## **TO FINISH**

### **Custard Tart (V)**

Poached Plums, Cinnamon

### **Mille Feuille (V)**

Chocolate, Blackberry, Hazelnut, Crème Fraîche

### **Chocolate Mousse (V)**

Passion Fruit, Coconut, Candied Almonds, Chocolate Soil

### **Selection of Tain Fine Cheeses (V)**

served with Chutney, Oatcakes, Fruit

### **Cafetiere of Coffee & Petit Fours**

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*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*