



New Year's Day Dinner Menu 2026

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 & 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 & Apricot Stuffing, Chipolata, Fondant Potato, Brussels 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

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*