



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

Caramelised Cauliflower Puree, Pickled Veg, Micro Herbs

Beetroot Carpaccio (v)

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

PRINCIPAL COURSE

Scottish Venison Loin

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

Moray-Shire Pork Belly

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

Scrabster Cod Fillet

New Potatoes, Tender stem Broccoli, Shetland Mussels, Tomato

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 Spier, Crème Fraîche Ice cream

Rice Pudding

Cinnamon Crumb, Lemon Zest, Plum Compote

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.

(V = Suitable for Vegetarians)