



FORSS HOUSE

HOTEL & RESTAURANT

May Dinner Menu

Minestrone Soup

seared scallops and rizzo rice

Scrabster Crab Salad

pickled summer vegetables

Grilled British Asparagus

hen's egg lightly poached

Confit Duck Leg Pithivier

wilted spinach and roast potatoes

Mey Selection Beef Fillet

Strathdon blue cheese butter, truffled green beans and braised oxtail

Caithness Lamb

Rump and slow cooked leg with fondant potatoes and Madeira sauce

Whole Poached Scrabster Lobster

golden potatoes and lobster jus

Pan Fried Cod

summer cabbage, mussel and chive chowder

Goat's Cheese Ravioli

tomato fondue and pickled onions

Halkirk Raspberry Soufflé

vanilla shortbread

Rich Chocolate Torte

sugared orange pastilles

Classic Lemon Tart

Halkirk mixed berry sorbet

Selection of Scottish Cheeses

served with biscuits and prune and apple chutney

Freshly Ground Coffee and Home-made Petit Fours