



FORSS HOUSE
HOTEL & RESTAURANT

October Dinner Menu

Smoked Haddock Chowder

Aultbea black pudding & poached quail egg

Mushrooms on Sour Dough Toast

twice cooked hen's egg

Ravioli of Scrabster Lobster

braised fennel and lobster bisque

Highland Game Terrine

beetroot vinaigrette

Mey Selection Beef Fillet

confit celeriac, Scottish chanterelles and black truffle jus

Oven Roasted Partridge

potato rosti, wilted kale, toasted pine nuts and game jus

Organic Shetland Salmon

crushed new potatoes, kalamata olives and caper-infused butter sauce

Scrabster Fish of the Day

Twice-Cooked Blue Cheese Soufflé

red wine poached pears and a walnut dressing

Hot Chocolate Chip Soufflé

vanilla bean ice-cream

Pistachio Cake

cassis sorbet

Warm Apple Tart

caramel ice-cream

Selection of Scottish Cheeses

served with biscuits and prune and apple chutney

Freshly Ground Coffee and Home-made Petit Fours