



# Festive Menu

## Starters

Vegetable Broth <sup>(V)</sup> ..... 6  
Served with crusty bread

Duck Liver & Armagnac Pâté ..... 9  
Fig & orange gel, sourdough shards, pea shoots

Stornoway Trio ..... 8.5  
Tempura battered Stornoway black pudding, Stornoway white pudding, Stornoway haggis, whisky & chive cream sauce

Classic Prawn Cocktail ..... 8.5  
Atlantic prawns, crisp gem lettuce, spiced Marie Rose sauce

Roasted Beetroot Risotto <sup>(V)(GF)</sup> ..... 8  
Crispy sage & toasted hazelnuts

Hot Smoked Mackerel Rillettes ..... 8.5  
Croutons, tomato, caper & pomegranate salsa

## Main Course

Traditional Roast Turkey ..... 17  
Duck fat roast potatoes, pigs in blankets, seasonal vegetables, Yorkshire pudding, skirlie, roast gravy

Roast Sirloin of Scotch Beef ..... 19.5  
Duck fat roast potatoes, pigs in blankets, seasonal vegetables, Yorkshire pudding, skirlie, roast gravy

Braised Pig's Cheeks ..... 17  
Turnip puree, pickled cherries, charred caulishoots, cherry jus

Roasted Butternut Squash & Lentil Wellington <sup>(V)(VE)</sup> ..... 16.5  
Roasted butternut squash & lentils wrapped in filo pastry & topped with paprika, onion seeds & parsley

Tempura Battered Haddock <sup>(GF)</sup> ..... 17.5  
Hand cut chips, buttered garden peas, tartare sauce, charred lemon

Herb Crusted Roasted Rump of Scotch Lamb ..... 19.5  
Fondant potato, chantenay carrots, pea puree, pomegranate jus

Charred Hake Fillet <sup>(GF)</sup> ..... 21.5  
Clams, new potatoes, sweet grapes, samphire, lightly curried velouté

## The Forbes Grill

6oz Stornoway Burger ..... 16.5  
Chargrilled Graeme Barber's Beef patty, Stornoway black pudding crumb, smoked cheddar, cranberry jam, brioche bun, hand cut chips

Spicy Bean Burger <sup>(VE)</sup> ..... 14  
Topped with spicy salsa & red cabbage, beetroot bun, sweet potato fries

### Prime Matured Steaks

8oz Fillet 33 | 10oz Sirloin 29

Served with a grilled portobello mushroom, vine cherry tomatoes, onion rings, hand cut chips, sauce of your choice: Peppercorn ♦ Blue Cheese ♦ Diane ♦ Garlic Butter

## Desserts

Christmas Pudding <sup>(GF)</sup> ..... 8  
Served with brandy cream

Chocolate Orange Cheesecake ..... 8.5  
Served with either fresh cream or Rizza's Double Dairy Gold vanilla ice cream

Festive Brioche Bread & Butter Pudding ..... 8  
Served with a vanilla custard

Classic Sherry Trifle ..... 7

Champagne & Raspberry Posset ..... 7.5  
Served with homemade shortbread

Ice Cream ..... 6  
Assortment of ice cream

## Side Dishes

Honey Glazed Roasted Chantenay Carrots <sup>(V)(VE)(GF)</sup> ..... 4

Pigs in Blankets ..... 9  
Honey mustard glaze

Crispy Smashed Brussel Sprouts <sup>(V)(GF)</sup> ..... 5

Parmesan Cauliflower & Broccoli Cheese <sup>(V)(GF)</sup> ..... 5

Hand Cut Chips <sup>(V)(VE)(GF)(DF)</sup> ..... 4

Sweet Potato Fries <sup>(V)(VE)(GF)(DF)</sup> ..... 4.5

Rosemary Salted Onion Rings <sup>(V)(VE)(GF)(DF)</sup> ..... 4

## Festive Cheese Board

For 1 - 12 For 2 - 22

Selection of Scottish cheeses, oatcakes, dried fruit & chutney

## Allergens

Everything on our menus is produced on-site, by our kitchen team, in an environment where the following allergens are present and regularly used:

**Nuts, Peanuts, Gluten, Milk & Lactose, Egg, Fish, Molluscs & Crustaceans, Soya, Lupin, Celery, Mustard, Sesame Seeds.** If you have an allergy or specific requirement, let your server know and we will accommodate you.

<sup>(V)</sup> Vegetarian dish

<sup>(N)</sup> Dish contains nuts

<sup>(GF)</sup> Gluten free dish

<sup>(VE)</sup> Vegan dish

<sup>(DF)</sup> Dairy free dish

Let's get social



www.theforbesarmshotel.co.uk



FORBES ARMS  
HOTEL

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**Menu Available**

November 25<sup>TH</sup> - December 24<sup>TH</sup>



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