



FORBES ARMS
HOTEL

Festive Set Menu

2 COURSES £35.50 3 COURSES £46.50

Mulled Wine on Arrival

Starters

Vegetable Broth (V)
Served with crusty bread

Duck Liver & Armagnac Pate
Fig & orange gel, sourdough shards, pea shoots

Roasted Beetroot Risotto (VE)(GF)
Crispy sage & toasted hazelnuts

Hot Smoked Mackerel Rilette
Croutons, tomato, caper & pomegranate salsa

Main Course

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

**Roasted Butternut Squash
& Lentil Wellington (V)(VE)**
Roasted butternut squash & lentils wrapped in filo
pastry & topped with paprika, onion seeds & parsley

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

Charred Hake Fillet (GF)
Clams, new potatoes, sweet grapes, samphire,
lightly curried velouté

Desserts

Christmas Pudding (GF)
Served with brandy cream

**Festive Brioche Bread
& Butter Pudding**
Served with a vanilla custard

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

Festive Cheeseboard
Selection of Scottish cheeses, oatcakes,
dried fruit & chutney (+£5 Supplement)

Tea & Coffee and Homemade Tablet

(V) Vegetarian dish (VE) Vegan dish (GF) Gluten free dish (DF) Dairy free dish

Allergy Advice: 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.



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Menu Available

November 25TH - December 24TH



THEFORBESARMSHOTEL.CO.UK