

CHRISTMAS DAY DINING

£59.95 PER PERSON

STARTER

WINTER SPICED RED LENTIL SOUP (V)

Parsley Gremolata, Rustic Bread

DUCK LIVER & FOIE GRAS PARFAIT

Rhubarb Compote, Port Gel, Brioche Toast

HOT SMOKED SALMON RILLETTES

Dill & Red Onion Crème Fraiche, Thai Basil, Ciabatta Croutons

GRILLED MARINATED CAULIFLOWER (VG)

Hazelnut Picada, Crostini

MAIN

ROAST TURKEY BREAST, PORK & HERB STUFFING

Maple Glazed Pigs In Blankets, Roast Potatoes, Bacon Butter Sprouts, Honey Glazed Parsnips & Carrots, Cranberry Sauce, Turkey Jus

WILD MUSHROOM & ARTICHOKE PITHIVIER (VG)

Vegan 'Pigs In Blankets', Roast Potatoes, Sprouts, Maple Glazed Parsnips & Carrots, Cranberry Sauce, Mushroom Jus

PAN ROAST SEABASS

Sweetcorn Soup, Jerusalem Artichoke, Kale, Shiso

SPICED STOUT BRAISED FEATHER BLADE

Haggis, Potato Fondant, Mustard Jus

GRILLED PORK CHOP

Black Pudding, Roast Potatoes, Bacon Butter Sprouts, Glazed Parsnips, Apple Sauce, Jus

DESSERT

CRANACHAN CHEESECAKE (V)

Vanilla & Oat Granola, Whisky Soaked Raspberries, Heather Honey

CLOOTIE DUMPLING (V)

Brandy Custard, Redcurrants

CHOCOLATE & ORANGE MOUSSE

Cointreau Cream, Handmade Shortbread with Candied Orange

SCOTTISH CHEESE SELECTION

Mull Of Kintyre, Blue Murder & Clava, Charcoal Biscuits, Stout Chutney, Celery & Green Grapes

VEGAN CHEESE SELECTION

Feta, Halloumi, Cheddar, Charcoal Biscuits, Stout Chutney, Celery & Green Grapes



FORGAN'S

