



THE FORBES ARMS HOTEL

ABERDEENSHIRE RESTAURANT WEEK

Monday 3rd November - Friday 14th November



TWO COURSES £22.95 ~ THREE COURSES £30.95

STARTERS

SOUP OF THE DAY

Homemade artisan bread

CHICKEN SKEWERS

Authentic satay sauce

SMOKED HADDOCK & GRILLED STORNOWAY BLACK PUDDING

Poached hen egg, bearnaise sauce

TWICE BAKED BUTTERNUT & SAGE SOUFFLE

Soubise sauce

MAIN COURSE

CHICKEN BALLOTINE

Olive & fig tapenade, garlic & thyme duchess potatoes, honey roasted vegetables, marsala jus

TULLYNESSLE VENISON POT PIE

Roasted shallots, whipped potato, honeyed root vegetables, juniper jus

SEAFOOD RISOTTO

Garlic buttered king prawns, salmon, mussels, lobster bisque

WILD MUSHROOM, RED ONION & BRIE TART

Rocket salad

DESSERT

SAFFRON POACHED PEAR

Whipped mascarpone, pistachio & citrus peel, vanilla tuiles

CHAI SPICED APPLE TARTE TATIN

Ginger & cardamom syrup, Rizza's of Huntly Double Dairy Gold vanilla ice cream

CRÊPES SUZETTE

Cointreau syrup, Rizza's of Huntly white chocolate & orange ice cream

CHOCOLATE FONDANT

Chocolate fudge sauce, Rizza's of Huntly Double Dairy Gold vanilla ice cream