





Indulge in our delicious festive menu and we'll bring the festive cheer!





Monday - Thusday

2 Courses £27.95

3 Courses £32.95

FESTIVE DINNER

Friday - Sunday

4 Courses £44.95 includes Prosecco

Available Monday 2nd to Monday 23rd December

STARTER

Spiced Parsnip Soup (vg)

Cranberry & Pumpkin Seed, Sage Oil, Sour Dough

Duck & Orange Parfait

Melba Toast, Burnt Lemon Gel

Salmon Gravadlax

Beetroot & Parsnip Remoulade, Fennel Pollen Crème Fraiche

Roasted Pepper, Basil & Artichoke Terrine (vg)

Pickled Fennel

Champagne Sorbet

*included with dinner only

MAIN

Sage Roasted Turkey Breast

Pigs In Blankets, Roast Potatoes, Creamed Sprouts, Honey Glazed Parsnips & Carrots, Turkey Jus

Stout Braised Feather Blade of Beef

Haggis Bon Bon, Heather Honey Roast Winter Vegetables, Potato Fondant, Stout Jus

Hake Fillet

Roasted Golden Beets & Radish Salad, Jerusalem Artichoke Puree

Winter Roasted Root Vegetable Pithivier (v)

Wilted Greens, Spinach & Herb Veloute

PUDDING

Christmas Pudding

Brandy Cream, Red Currants

Black Forest Cheesecake (v)

Black Cherry Compote, Cream, Dark Chocolate Shavings

Scottish Cheese Selection (v)

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

Dark Chocolate & Orange Tart (vg)

Chocolate Soil, Orange Sorbet



























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EXTRA SPECIAL

Christmas Day Dining

Sittings at 1pm & 4pm

Take the fuss out of cooking this Christmas Day and relax into our festive feast. We have all the family favourites on offer in our special seasonal menu.

£75.95 per person*

£34.95 (under 12s)

*Adult cost includes glass of Prosecco





STARTER

Maple Roast Harvest Squash Soup (vg)

Sourdough & Artisan Butter

Truffled All Butter Chicken Liver Parfait

Caramelised Onion Marmalade, Sea Salted Brioche

Aperol & Cinamon Cured Salmon

Pickled Mooli, Stem Ginger Crème Fraiche

Roast Onion Tatin

Blue Murder & Oat Crumb

MAIN

All Mains Served with Family Style
Roast Vegetables, Sprouts and Potatoes (unless v/vg)

Prosciutto Wrapped Turkey Roulade

Pigs in Blankets, Turkey Jus

Roast Angus Beef Sirloin

Arran Mustard & Tarragon Roasted Beef, Pressed Beef Cromesqui, Yorkshire Pudding, Beef Jus

Fillet Of Sea Bream

Saffron Potato Rouille, Roasted Salsify, Wilted Spinach, Grenoblois Garnish

Roasted Squash Strudle (vg)

Harissa Roasted Squash With Vegan Feta & Shredded Kale, Spinach Veloute

PUDDING

Christmas Pudding

Brandy Cream, Red Currants

Sour Apple Strudle (vg)

Tonka Bean Ice Cream

Scottish Cheese Selection (v)

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



HOORAY FOR HOORAY FOR

Join us toast the New Year with an evening of great food, entertainment, and our infamous rip-roaring live ceilidh.

7:30pm til late.

DINING & CEILIDH*

£85.95 per person

*Includes glass of Prosecco at the bells

STARTER

Parsnip Veloute Crispy Barley, Chives

Smoked Duck

Amarena Cherries, Mushroom, Pickled Walnut

Whipped Scottish Crowdie

Black Fig, Endive, Hazelnuts, Toasted Sourdough.

Roasted And Pickled Cardamom Spiced Beetroot (vg)

Caramelised Red Cabbage Whipped Feta, Balsamic Star Anise Dressing

Champagne Sorbet

MAIN

Pan Roast Chicken Supreme

Fondant Potato, Kale, Creamy Wild Mushrooms & Rosemary Jus

Borders Braised Ox Cheek

Potato Purée, Pancetta, Pearl Onions, Pickled Mushrooms, Crispy Shallots, Red Wine Jus

Roast Celeriac Fillet (vg)

Baby Braised Turnip, Squash Puree, Pine Nuts, Celeriac Jus

Shetland Salmon

Pink Grapefruit & Fennel Salad, Beurre Noisette, Seaweed Potatoes

PUDDING

Dundee Tart

Orange Curd, Mince Pie Ice Cream

Selection Of I J Mellis Farmhouse Cheeses

Spiced Fruit Chutney, Oatcakes

Steamed Ginger Pudding

Butterscotch, Poached Pear, Vanilla Ice Cream

Chocolate Cremieux

Spiced Baby Pear, Almond Tuille



KNEES UP FOR

New Jew's Day



Ditch the dishes on New Year's Day and let us take care of the cooking. Start the year off right with one of our hearty steak pies or famous roasts whilst enjoying a well deserved tipple.

FUN-FILLED

Festive Dunks Onchanes

Get the party started with one of our packages, perfect for sharing!



BOTTLED BEER

6 specially selected bottled lagers

£30 -

PROSECCO

PACKAGE

Two bottles of our

most popular bubbly to

get the party started

SOMMELIER SUGGESTED

Select 3 bottles from

Puglia, Italy

Word of Mouth Viognier

Whispering Angel Rosé Côtes De Provence, France

£125 -

CHAMPAGNE PACKAGE

Magnum of Moët & Chandon

We serve Moet champagne, but if you're looking for something a little more special, just ask.

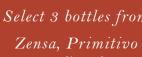
£150 ·

BUNDLE

HOUSE WINE

Three bottles of our house red, white or rosé

£70



WONDERFUL

Winter Events

Join us throughout the holidays for some amazing festive events, like our Christmassy ceilidhs, breakfast with Santa & more. Cosy up with a glass of red and soak up our famous Forgan's atmosphere!





BREAKFAST WITH SANTA & KIDS CEILIDH

7th & 14th December, 9.30am-12pm Adults £20 | Kids £15

Bring along the kids and let them hand their wish list to Santa Claus himself. We will have our very own Elf reading corner, craft station, a gift from Santa, a kids ceilidh and a festive breakfast for the kids. There is also freshly brewed coffee and a hearty breakfast for the adults!

WINTER GRADUATIONS

 2^{nd} - 8^{th} December | £44.95 per person

Forgan's would like to welcome you to celebrate your success. Enjoy our specially crafted Festive Feasts menu and raise a glass of bubbles to toast your hard work.



FESTIVE CEILIDHS

Every Friday & Saturday in December

Head to Forgan's and experience one of our unforgettable ceilidhs. Expect rip roaring live music, plenty of Scottish jigs and the odd dram thrown in for good measure! Don't forget your dancing shoes...

THANKSGIVING FEAST

Thursday 28th November £44.95 per person | from 5pm

Expect a three-course menu packed full of delicious home-style favourites, with a mouth-watering turkey right at the heart of the action.



ST ANDREW'S DAY

Saturday 30th November £39.95 per person | 7.30pm

Head to Forgan's and experience one of our unforgettable ceilidhs. Expect rip roaring live music, a delicious three-course meal, plenty of Scottish jigs and the odd dram thrown in for good measure! Don't forget your dancing shoes...

A POETIC BURNS NIGHT

Friday 24th January £49.95 per person | 7.30pm

Enjoy a classic Scottish fayre with a twist, and an extensive selection of Scottish gins and whiskies to toast the man himself.

COSY Minate Hire

Our bothies are the perfect place for private festive gatherings. These can be hired individually to host 8-12 or combined to seat up to 50 guests. Stylish, versatile and quaint, our bothies add a unique twist to any festive celebration.

If you're looking for something a little bigger, The Hide is the perfect option. This space can seat up to 40 people, or accommodate up to 65 standing.

GIVE THE GIFT OF

FORGAN'S

Our gift cards are the perfect present for someone who knows us (and loves us), or someone who is planning to visit our little seaside town. You can purchase a variety of options, including monetary vouchers to be redeemed against food and drinks, or opt for one of our "experiences" like our popular steak and wine for two package.



Scan the QR code to purchase





CONTACT US

For further details or to discuss your festive party, gathering or private dinner, please get in touch with us!



BOOKING TERMS & CONDITIONS

A non-retundable deposit of £10.00 per person is payable upon booking. All bookings made after 31st October must be paid in full at time of booking. Final balance and pre-orders must be received no later than 31st October. Please note full balance is non-refundable and non-transferrable. Only one block method payment will be accepted for each booking. Forgan's will endeavour to accommodate specific requests regarding your preferred table plan, however, we cannot guarantee that every requirement will be met. Please refer to our website for full terms and conditions and our severe weather policy.





'TIS THE SEASON TO BE SOCIAL

We would love to see all your festive photos, so don't forget to check in, or use the hashtag #festivitiesatforgans















