



F O R E S T

Festive menu

Available from Tuesday 26th November to Friday 20th December

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Starters

- Pumpkin and caramelised onion soup with manchego cheese, smoked paprika oil V
- Salmon and smoked haddock fishcake, sweet and sour cucumber, bloody mary dressing
- Venison bresaola with artichoke caesar dressing and chestnut shavings
- Blinis with spiced aubergine relish, quail egg and soft herbs V

Mains

- Chicken supreme with seasonal vegetables, pigs in blankets, roast potatoes, chicken gravy and cranberry sauce
- Ale braised beef with beef fat carrot, king cabbage, onion crumb and horseradish mash
- Sea bass with yellow split pea dahl, parsnip pakoras, lime pickle and toasted almonds
- Sweet potato, broccoli and kale parcel with pickled red cabbage and gravy V

Puddings

- Sticky toffee Christmas pudding with rum and raisin ice cream
- Chocolate pot with passionfruit jelly centre, caramel and hazelnut crumb
- Clementine and almond sponge with lemon meringue sorbet
- Three cheese selection with chutney, grapes and crackers

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Two course lunch £16.50
Three course lunch £19.50
Three course dinner £24.50

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Add half a bottle of wine plus tea or coffee to your lunch or dinner for just £10 per person.

£10 per person deposit required for parties of eight or more at the time of booking.
Pre-orders required for parties of ten or more one week before your reservation.