



Christmas Party Menu



3 COURSES - £27 PER PERSON

Starters

CREAMY WILD MUSHROOM SOUP

With truffle crouton

HAM HOCK & BLACK PUDDING TERRINE

With toasted bread and apricot chutney

SMOKED DUCK BREAST

With crusty bread and plum chutney

FORESTER'S PLATTER

Selection of cured meats, smoked cheese and duck rilette with toasted bread and red onion marmalade

SMOKED SCOTISH SALMON

With dill crème fraîche and toasted bread

Mains

TURKEY ESCALOPE

With dauphinoise potato and chestnuts, mushrooms and stilton sauce

SHIN OF BEEF

Slowly braised in red wine and rosemary jus with horseradish mash potato and green beans

TRIO OF PORK

Pulled pork, slow roasted pork belly, braised pig cheeks served with crushed new potato and festive red cabbage

SALMON EN PAPILOTE

Salmon fillet cooked in a pouch with celery, carrots and new potato served with creamy white wine and dill sauce

PORCINI & CHANTERELLE MUSHROOMS LINGUINE

In a creamy garlic sauce served with parmesan shavings, toasted walnuts and truffle oil

Desserts

Any dessert from our wide range of daily fresh homemade desserts and cakes

FRESHLY BREWED TEA OR COFFEE WITH MINCE PIE

QUITE BRILLIANT CREATIVE

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Christmas Day Menu



4 COURSES - £55 PER ADULT
£25 PER CHILD - UNDER 12s

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Starters

CREAMY WILD MUSHROOM SOUP

With truffle crouton

HAM HOCK & BLACK PUDDING TERRINE

With toasted bread and apricot chutney

FORESTER'S PLATTER

Selection of cured meats, smoked cheese and duck rilette
with toasted bread and red onion marmalade

SMOKED SCOTISH SALMON

With dill crème fraîche and toasted bread

Sorbet

LEMON OR FRUIT OF THE FOREST SORBET

Mains

ROAST TURKEY BREAST

Served with roast potato, sage & onion stuffing, pigs in blanket,
Yorkshire pudding and seasonal vegetables

ROAST TOPSIDE OF BEEF

Served with roast potato, Yorkshire pudding and seasonal vegetables

TRIO OF PORK

Pulled pork, slow roasted pork belly, braised pig cheeks
served with crushed new potato and festive red cabbage

SALMON EN PAPILOTE

Salmon fillet cooked in a pouch with celery, carrots and new potato
served with creamy white wine and dill sauce

CHRISTMAS TAGINE

Mediterranean vegetable and chickpea tagine served in brioche pot
on a bed of sauté spinach

Desserts

Any dessert from our wide range of daily fresh
Homemade desserts and cakes

FRESHLY BREWED TEA OR COFFEE WITH MINCE PIE



QUITE BRILIANT CREATIVE



QUITE BRILIANT CREATIVE

New Years Eve with Scarlett Kaye Menu

4 COURSES £65 PER ADULT

Starters

CREAMY WILD MUSHROOM SOUP

With truffle crouton

HAM HOCK & BLACK PUDDING TERRINE

With toasted bread and apricot chutney

SMOKED DUCK BREAST

With crusty bread and plum chutney

FORESTER'S PLATTER

Selection of cured meats, smoked cheese and duck rilette with toasted bread and red onion marmalade

SMOKED SCOTISH SALMON

With dill crème fraîche and toasted bread

Sorbet

LEMON OR FRUIT OF THE FOREST SORBET

Mains

ROASTED CHICKEN SUPREME

Served with dauphinoise potato and creamy sage sauce

LAMB SHANK

In red wine and rosemary jus with mash potato and green beans

TRIO OF PORK

Pulled pork, slow roasted pork belly, braised pig cheeks served with crushed new potato and festive red cabbage

PANFRIED SEABASS FILLET

Served with mix Mexican bean salad and tomato sauce

GRILLED GOATS CHEESE SALAD

Mixed salad leaves, roasted carrots, red peppers, red onions, braised fennel, spiced beetroot, walnuts, croutons and classic french dressing

Desserts

Any dessert from our wide range of daily fresh
Homemade desserts and cakes

GLASS OF PROSECCO AT MIDNIGHT

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QUITE BRILIANT CREATIVE



QUITE BRILIANT CREATIVE

Christmas Desserts

CHRISTMAS PUDDING

With brandy sauce

VANILLA CHEESECAKE

Served with vanilla ice cream

CRÈME BRÛLÉE

With homemade shortbread

CHOCOLATE BROWNIE

Served with honeycomb ice cream

STICKY TOFFEE PUDDING

Served with custard



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PARTY BOOKING FORM



Party Date:	Party Time:
Number Of Guests:	

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Payment Details

A non-refundable deposit of £10.00 per person is required to secure your booking.

Name Of The Organiser:
Address:
Email:
Contact Tel No:

I can confirm that I have read and accepted The Foresters Arms Terms & Conditions for the above party. I am over 18 years of age.

Name:
Signature:
Date:



Party Bookings Terms & Conditions

Booking Procedure

1. To make a provisional booking, please contact direct on 01484 766 090 or email info@theforestersarms.com
2. A provisional booking will be held for 10 days only, after which The Foresters Arms reserves the right to automatically release the booking.
3. Complete the booking form and return it to the pub with a non-refundable and non-transferable deposit of £10.00 per person to confirm your booking with the pub. One cash or card payment is requested per party. Final payment in full must be made 7 working days prior to the party.
4. Any monies paid confirms your agreement to the pub's Terms & Conditions.
5. A full pre-order of your menu will be required 7 working days prior to the party along with any special dietary requirements.
6. All additional charges incurred during the event must be settled prior to departure.

Cancellation Policy

- In the event of a cancellation prior to the event – all monies received are non-refundable and non-transferable. In the event of members of the party not arriving on the night, payment is forfeited and cannot be transferred to cover food or drink for other members of the party.

General

- The pub reserves the right to refuse admission.
- No beverages of any kind or food are permitted to be brought into the pub by event guests, even as a gift or prize, unless prior written authorisation has been received by the General Manager.
- Recommended Dress Code is Smart, Dress to Impress!
- You will be liable for the cost of repairs carried out as a result of any damage caused to any part of the pub premises/equipment by the negligence, wilful act/default of any person invited to the pub by you or in your party.
- The Foresters Arms cannot be held responsible for damage to or loss of another parties' property, however caused.
- The use of aerosol novelties and confetti is prohibited.
- The table layouts are at the discretion of the pub and can be confirmed to you on the day of the event.
- All details and prices are correct at the time of going to press, but may be subject to alteration. Once a confirmed booking has been made, you would be advised in the unlikely event of any significant menu changes or price change.
- All prices include VAT.

PARTY PRE-ORDER FORM

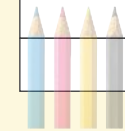


Party Leader:	Party Date:
Party Of:	Party Time:
Contact Number:	

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NAME	STARTER	MAIN	DESSERT	SPECIAL REQUEST



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