



Christmas Menu

2 course £29

3 courses £34

Available 2nd - 23rd December

Appetiser

Duo of smoked salmon mousse

kiln hot smoked salmon mousse with a soft centre, mustard dressing, topped with a cured smoked salmon & dill parfait.

Carrot & coriander soup

Duck & cranberry spring rolls

Main Course

Traditional Roast Turkey served with all the trimmings

Slow braised Beef in Merlot with creamy mashed potato & roasted root vegetables

36hr Slow roasted Pork belly with creamy mash, braised red cabbage & Apple cider jus

Salmon & Spinach Purse,

Salmon with a butter & prawn sauce wrapped in puff pastry purse served with new potatoes & roasted root vegetables.

Beetroot & butternut squash wellington served with new potatoes & roasted root vegetables.

Dessert

Malted milk & Irish cream torte

Crunchy biscuit base topped with milk chocolate truffle, centred with soft Baileys cream.

Finished with a rich chocolate ganache, chocolate malted balls & chocolate coated pearls

Traditional Christmas pudding with brandy sauce

Forester's Winter berries mess

ALL PARTIES OF 6 OR MORE ARE SUBJECT TO A 10% SERVICE CHARGE