



THE FORESTERS ARMS

FESTIVE MENU

A LA CARTE

STARTERS

- Spiced parsnip soup, goats cheese cream, roasted sultanas, honey, warm flatbread
- Port & cheddar mushrooms, garlic & rosemary focaccia
- Potted prawns, pickled cucumber, baby gem lettuce, toasted ciabatta crisps
- Chicken liver parfait, spiced apple chutney, cornichons, pickled shallot, ciabatta crisps

MAIN COURSES

- Traditional turkey roast with all the trimmings
- Braised beef short rib, mashed potato, wilted spinach, maple glazed carrots & parsnips, red wine & black garlic sauce
- Slow braised lamb shank, mashed potato, roasted root vegetables, wilted spinach & red wine jus
- Baked hake fillet, mussels, sweet grapes, roasted Alexandra potatoes, samphire, lightly curried veloute, parsley oil
- Pearl onion, squash, walnut & almond tarte tatin, maple glazed root vegetables, garlic & rosemary roast potatoes, braised red cabbage

DESSERTS

- Salted caramel & Biscoff pot
- Traditional Christmas pudding with brandy cream
- Festive tiramisu
- Hot toddy pavlova, whisky pear, hot toffee sauce

TWO COURSES - £30

THREE COURSES - £35

