

Christmas @ The Foresters

Amuse Bouche

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Wild Mushroom Soup

Truffle Oil, Almond Crumble, Stilton Toast

Salmon

Gin & Tonic Cured Salmon, Treacle Bread, Lemmon Grass Whipped Cheese

Cheese

Goats Cheese Pannacotta, Celery Sorbet, Port Gel

Pork

*Pancetta Wrapped Fillet, Green Apple & Vanilla Puree,
Micro Herb Salad*

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Sorbet

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Glazed Ballentine of Turkey

*Gingerbread Stuffing, Sprout Tops, Parsnips Puree, Cranberry Gel
Lemon Thyme Parmentier Potato*

Feather Blade of Beef

Dauphinois Potato, Sautéed Winter Greens, Red Wine & Bone Marrow Jus

Roasted Cod Supreme

Salt Cod Croquette, Wilted Baby Spinach, Shrimp & Chive Veloute

Roasted Sweet Potato Gnocchi

Butternut Squash, Gorgonzola, Caramelised Pecans, Vermouth Sauce

Rib Eye

Dry Aged in Himalayan Salt, Peppercorn Sauce, Tripple Cooked Chips (Sup £9)

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Christmas Pudding

Little Christmas Pudding, Grand Marnier Clementine, Egg Nog Cream

Valrhona Chocolate Tart

Orange Blossom Ice Cream

Salted Caramel Espresso Martini

Christmas Truffles

English Cheese

A Selection of English Artisan Cheese, Crackers, Kumquat Chutney (Sup £4)

Our Christmas Menu is available from Friday 30th November – Monday 24th December.
The Menu is by pre-order only. May we ask that once booked, your pre order is with us at least 5 days in advance and leave us with a deposit of £15 upon booking 2 Courses £25.95 3 Courses £32.95