

THE FORESTERS

KITCHEN & BAR

ROAMING BUFFET MENU

FROM £40 PER GUEST

GROUP DINING MENU FOR 30 GUESTS+

MEAT

- Beef Bourguignon - Horseradish Mash, Crispy Roscoff Onion
- Ox Check Chilli & Rice - Nacho Chips, Monterey Jack Cheese, Sweet Pickled Jalapeño
- Lamb Tagine- Flatbread, Couscous, Cashew, Giant Raisins, Pomegranate, Peppers
- Calvados Dijon Pork Cheek- Creamy Polenta, Tender Stem Broccoli
- Jambalaya- Pork Belly, Spiced Sausage, Chicken, Cajun Spices
- Chicken & Tarragon Fricassee- Crushed Potato, Green Beans
- Pheasant Curry - Coconut Rice, Bean Sprout, Spring Onion, Coriander & Chilli

VEGETARIAN DISHES

- Buddha Bowl- Roasted Vegetables, Whole Grains, Fermented Flavour, Micro Greens
- Mezze Bowl- Falafel, Roasted Pepper, Hummus, Baby Spinach, Nuts & Seeds
- Burrito Bowl- Spiced Five-Bean Mix, Charred Corn, Roasted Pepper, Guacamole, Sour Cream
- Potato Gnocchi- Harrogate Blue, Nashi Pear, Crispy Vegetable Kale, Candied Pecans
- Fresh Linguini- Pea, Broad Bean, Green Bean, Roasted Garlic, Pecorino, Pine Nut
- Truffled Mac & Cheese- Truffle Aroma, Wild Mushroom, Aged Parmesan
- Louisiana Roasted Cauliflower- Cajun Cream, Crispy Tobacco Onion, Rice

FISH

- Malaysian Prawns- Rice Noodles, Pickled Cucumber, Spinach Leaves, Chilli
- Fish & Chips- Tempura Battered Cod, Triple Cooked Chips, Herb Tartar Sauce
- Devon Crab Risotto - Avocado Ice Cream
- Salmon Teriyaki- Asian Vegetable Salad
- Smoked Salmon Linguini- Artichoke, Lemon Zest & Dill Cream, Ricotta, Caviar
- Lobster & Prawn Fish Pie- Creamed Potato, Parmesan & Brioche Crust
- Japanese Bowl- Tuna Sashimi, Pickled Cucumber, Wasabi Mayo, Edamame

PLEASE NOTE THAT THIS IS A SAMPLE MENU. SUBJECT TO DAILY ADJUSTMENTS.