



Christmas menu 2018

Friday 30th November – Friday 21st December

Available Tuesday – Saturday evenings only

STARTERS

Mild curried parsnip soup (v, df*, gf*, vg*)

Smoked salmon mousse with cranberry and raisin toasts (gf*)

Panko breaded brie with a sticky fig chutney (v)

Smooth chicken liver pate with apple and ale chutney and fig & sultana toasts (gf*)

Beetroot carpaccio with pickled carrot, pea shoots and walnuts (v, vg, gf, df)

MAIN COURSES

All served with seasonal vegetables including creamy sprouts and bacon, red cabbage and apple, honey roasted parsnips and carrots

Traditional roast turkey with all the festive trimmings including pigs in blankets, pork & cranberry stuffing and roast potatoes (gf, df*)

Slow roast beef with Yorkshire pudding and roast potatoes (gf*, df*)

Salmon, leek, spinach and mascarpone parcel served with new potatoes (gf)

Mushroom and pistachio nut roast, vegetarian gravy, roast potatoes and Yorkshire pudding (v, vg*, gf*, df*)

DESSERTS

Traditional Christmas pudding with Baileys cream (gf, df*)

Tipsy sherry trifle

Lemon posset with Limoncello sauce and biscuit thins (gf*)

Poached pears in mulled wine served with pouring cream (gf, df*)

Fruit and nut chocolate brownie served with Belgian chocolate ice cream (gf)

Baked cheesecake with salted caramel sauce and clotted cream

Cheese and biscuits (£2 supplement)

Coffee and mini Christmas cake (gf, df)

(v – vegetarian, vg – vegan, df – dairy free, gf – gluten free, (* - can be free from)

PLEASE ADVISE AT TIME OF ORDERING IF YOU REQUIRE DAIRY/GLUTEN FREE

£27.50 per person to include four course meal, festive crackers and party poppers.

Pre order required no later than 1 week prior to your booking.

£5 deposit per person required at time of booking. (Deposits are lost on both cancellations and reduction in numbers). Please advise of any dietary requirements, including gluten free, at time of booking.

To book your table please call 01594 832424 or
visit us at Forest House, Cinderhill

