



The Foresters Arms

Festive Menu

STARTERS

Classic Prawn Cocktail

king prawns, baby gem lettuce, avocado, Marie rose dressing gf

Baked Camembert

cranberries, candied walnuts, red onion chutney, crostini v/gf/nuts

Chorizo Scotch Egg

parmesan, hollandise

Carrot & White Bean Soup

harissa, sesame oil v/vg/gf

MAINS

Traditional English Roast Turkey

apricot stuffing, pigs in blanket, duck fat potatoes, seasonal vegetables, Yorkshire pudding, gravy gfo

Braised Short Rib of Beef

rosemary & horseradish carrots, creamy mash, maple sauce gf

Miso Glazed Cod

chorizo cassoulet, potato, butterbean, kale gf

The Nutcracker Carrot & Cashew Nut Roast

seasonal vegetables, gravy v/vg

DESSERTS

Traditional Christmas Pudding

roasted plum compote, brandy sauce

Sticky Toffee Pudding

butterscotch sauce, ice cream

Chocolate Orange Brownie

vanilla ice cream

Cheese Plate

local Sussex cheese, crackers, chutney, grapes, celery (supplement £3.50)

Available 1st-24th December | Monday-Saturday

2-COURSE £33.50 | 3-COURSE £39.00

Pre-order required at least 7-days prior to arrival.

v - vegetarian vg - vegan gf - gluten free gfo - can be adapted to gf