



The Foresters Arms

Festive Menu

STARTERS

Classic Prawn Cocktail

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

Truffled Mushroom Pate

red onion marmalade, olive oil crostinis v/vg/gfo

Sage & Onion Scotch Egg

spiced plum chutney

Hendricks Loch Duart Salmon

creme fraiche, beetroot relish gfo

MAINS

Traditional English Roast Turkey

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

Braised Short Rib of Beef

horseradish mash, brussels sprouts, chestnuts, glazed carrots, maple sauce gf

Pan Roasted Salmon Fillet

saffron & seafood risotto, salsa verdi gf

Carrot & Cashew Nut Roast

roasted potatoes, seasonal vegetables, gravy v/vg

DESSERTS

Traditional Christmas Pudding

roasted plum compote, brandy sauce

Sticky Toffee Pudding

blackberry clotted cream ice cream, caramel sauce v

Baileys Creme Brûlée

vanilla shortbread biscuit v

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