

The Forge Christmas Menu 2016

Starters

Mini Pigs in Blankets with a Cranberry Dip

Brie, Bacon and Walnut Parcels

Classic Prawn Cocktail

Sweet Potato, Parsnip and Ginger Soup

Mains

Rump Steak

On a bed of Horseradish Mash with a Brandy, Cream and Mushroom Sauce

Rudolph Pie

Tender Venison in a Red Wine Gravy topped with Crispy Mash

Salmon Fillets

With a Dijon and Honey Glaze complimented with Minted New Potatoes

Turkey Stroganoff

Served with Herb Infused Rice

Goats Cheese and Caramelized Onion Tartlets

Complimented with Minted New Potatoes and a Garnish of Salad

All of the above served with Oodles of Seasonal Vegetables

The Forge Christmas Dessert Menu 2016

Winter Berry Crumble with Custard

Boozy Christmas Pudding Cheesecake with Brandy Cream

Hot Chocolate Browning Sundae

Tangerine and Cointreau Eton Mess

£22.95 per head.

Bookings from the Christmas Menu start Monday 28th November

Pre Order is essential

