

Christmas Lunch at The Forge

Allergens menu

Small plates:

Cream of cauliflower soup, caper and raisin dressing (4,6)

Potted smoked salmon, pickled beetroot, salad cream, brown toast (4,6,14)

Risotto of butternut squash, roasted mushrooms, goat's cheese, pumpkin seed (4,6,9)

'Country style' pork and pistachio terrine, plum chutney, sourdough (4,3,6,8,9)

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Big plates:

Slow cooked turkey breast, roots, sprouts, pigs in blankets (4,6,8,12)

Red wine beef, smoked bacon, horseradish mash, braised shallot, glazed carrot (1,6,8,13)

Pan fried bream, heritage potatoes, spinach, mussel cream (1,6,14)

Brussels sprout and chestnut crumble, creamed spinach - choose your side (1,4,6,9)

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Afters:

Christmas pudding pastilla, whiskey ice cream (4,3,6,9,12)

Dark chocolate fondant, vanilla ice cream, honeycomb (4,3,6)

Mulled fruits, mandarin sorbet, creme fraiche, filo crisp (4,6)

Hand-made ice cream and sorbet, biscotti (4,6,9)

* British cheese, crackers, grapes, chutney (4,6)

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Sides 3.5

Braised red cabbage / roasted duck fat roots (6) / creamed potato (6) / thin cut fries (12) /
savoy cabbage, ginger butter (6) / spiced parsnips (6,12) / sprouts, smoked bacon & chestnut
(9,12)

DIETARY MARKERS

4 - Gluten

6 - Milk/Dairy

14 - Fish

9 - Nuts

3 - Eggs

8 - Mustard

12 - Soya

1 - Celery

13 - Sulphites