

# FOREST FESTIVE MENU

2 courses £25.00

3 courses £30.00



## > TO BEGIN...

**Winter Celeriac Soup** stilton, walnut, chive oil, salted butter ciabatta (v) (gf available)...

**Goat's Cheese Croquettes** purple beetroot salad, pomegranate (v) (ve available with vegan cheese)

**Beetroot and Chickpea Bombe** raw and preserved seasonal vegetables, seeds, grains pomegranate (ve)

**Cider Braised Pork Cheeks** golden raisin, parsnip and caper white truffle dressing (gf)

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## > MAIN COURSE ...

**Yorkshire Roast Turkey** goose fat roast potatoes, mini Yorkshire pudding, roasted roots, honey glazed pigs in blankets, brown butter sprouts, apricot & pecan stuffing, cranberry sauce, lashings of turkey gravy

**Vegan Roast - Baked Celeriac Steak** garlic & rosemary roast potatoes, roasted roots, maple glazed bangers in blankets, chestnut sprouts, apricot & pecan stuffing, cranberry sauce, lashings of gravy (v) (ve)

**Sea Bass Fillet** spiced butternut squash, pumpkin seeds, fennel, bisque (gf available)

**Slow Cooked Tranche of Cured Belly Pork** hamhock croquette, Heaven & Earth mash potato, braised fennel and cider jus

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## > GREAT BRITISH PUDDINGS...

**Traditional Christmas Pudding** winter berries, brandy sauce (ve available)

**Smoked Maple and Pear Panna Cotta** pear, walnut, popcorn

**Apple & Blackberry Crumble** nutmeg & vanilla custard (gf available)

**Cheese Board** a selection of local and French cheeses, suitably garnished  
*£3 supplement per person*

*If you have an allergy, or any questions about the menu, please ask a member of staff.*