

# CHRISTMAS FAYRE MENU

Available 21st November – 23rd December 2022

## STARTERS

Spiced Butternut Squash  
Soup, Crème Fraiche, Toasted  
Pumpkin Seeds (gf)

Smoked Salmon, Celeriac  
Remoulade, Cucumber,  
Lovage Mayo (gf)

Confit Chicken Leg Terrine,  
Pistachio & Herbs Crumb,  
Onion Ketchup (gf)

## MAINS

Roast Bronze Turkey Breast, Sage & Onion  
Stuffing, Pig in Blanket, Cranberry Jus (gf)

Wild Mushroom, Blue Cheese & Spinach  
Pithivier, Carrot Puree, Beetroot Jus

Roast Fillet of Hake, Fish Bon Bon, Braised  
Lentils, Beurre Blanc Sauce, (gf)

*All mains served with; Roast Potatoes,  
Seasonal Greens, Sprouts, Bacon and Chestnut*

## DESSERTS

Spiced Rice Pudding, Poached  
Pear, Candied Walnuts (gf)

Sticky Toffee Pudding, Rum,  
Dates & Christmas Pudding Pure,  
Cinnamon Ice Cream

Selection of British Cheese,  
Crackers, Homemade Chutney (gf)

£34.95 3 courses    £29.95 2 courses

WE MAKE ALL OUR FOOD FROM SCRATCH USING THE  
BEST OF BRITISH PRODUCE

Contact us 01564 772120 | [info@forest-hotel.com](mailto:info@forest-hotel.com)

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