

## CHRISTMAS DAY MENU §

Silver Package -£75.50 pp

Welcome glass of Prosecco on arrival & amuse bouche



Sweet Potato Soup (Ve, GF)

Oak Smoked Salmon Plate with capers and shallots

Seasonal Scotch Egg with celeriac remoulade, celery leaf, crispy onions

## Main

Traditional Roast Turkey

with all the trimmings, bread sauce, cranberry sauce and gravy

Braised Beef

with roast potatoes, seasonal vegetables, horseradish cream and red wine jus

Stuffed, Baked Butternut Squash (Ve, GF)

with mashed potato, chestnut mushrooms, lentils and a parsley & walnut pesto

Pan Fried Sea Bream

with pearl barley, steamed mussels and white wine sauce

## Dessert

Traditional Christmas Pudding with brandy custard and red berry compote

with raspberries and red berry compote

Sorbet (GF

Treacle Apple Tart (Ve) optional: vanilla ice-cream (V)

## Cheese Board (+£5pp)

a selection of cheeses served with celery, quince jelly and crackers

Tea, Coffee & Petit Fours

We do occasionally have to substitute products so you must advise us of any allergies / dietary requirements on every visit as our recipes do change. Please be advised that we do use most, if not all allergens in our kitchens and we also cook different foods in the same equipment. Allergens information on all intentional ingredients are shown on our Allergens Table. Should you require further information including 'may contains' allergen information, please ask your server at the time of ordering. (v) These dishes are suitable for vegetarians. (Ve) These dishes are suitable for vegetarians.

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SCHRISTMAS DAYS-MENU

Foresters Inn Christmas 2019.indd 2 22/07/2019 12:35