

DINING EXPERIENCE

THE CHRISTMAS FORESTER

Canapés

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FIRST COURSE

Ham Hock Terrine with Homemade Piccalilli and Dressed Rocket (GF)

or

Parsnip & Chestnut Soup (V/VE/DF/GF – Available upon request)

All served with

Served with Fresh Bread & Netherend Farm Butter

MAIN COURSE

Traditional Roast Turkey, served with Bacon wrapped Chipolatas, Stuffing Balls with a rich Madeira gravy
(GF/DF – Available upon request)

or

Slow Cooked Rosemary & Garlic Leg of Lamb with a Roasted Shallot Puree (GF/DF – Available on request)

or

Butternut Squash & Sage Risotto (VE/GF)

or

Leek, Chestnut & Gruyere Tart (V)

All served with

Chef's selection of Seasonal Vegetables

DESSERT

Brandy infused Fruit & Nut Christmas Pudding served with a Creamed Brandy Sauce (V)

or

Boozy Mandarin & Chocolate Torte (VE/GF)

or

Dark Chocolate & Orange Truffle (V)

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Festive Cheeseboard

Tea, Coffee & Mince Pies (V) (GF – Available on request)

