

THE FORESTERS ARMS

CHRISTMAS MENU

THREE COURSES £38.95

PRE-ORDER ONLY & FOR TABLES OF 6 & ABOVE

ADD A GLASS OF PROSECCO £7

ADD A GLASS OF CHAMPAGNE £13

STARTER

French Onion Soup

with melted gruyere on croutons

Italicus Cured Salmon Gravlax (gf)

served with fennel & green apple granita

Steak Tartare (+£2 supplement) (gf opt)

crushed avocado, cornichons, hen's egg & crostini

Heritage Beetroot Salad (gf) (v)

with artichoke, walnuts, tzatziki & feta

MAIN COURSE

Traditional Roast Turkey (gf opt)

served with roast potatoes, brussel sprouts, root vegetables, pigs in blankets, cranberry sauce & gravy

Braised Lamb Shank (gf)

with mashed potatoes, roasted root vegetables & mint gravy

Pan-fried Seabass (gf)

with celeriac puree & confit garlic peppers

Pumpkin Cannelloni (v)

with ricotta, sage & chestnuts

DESSERT

Christmas Pudding (gf opt)

with brandy custard

Apple Strudel

with vanilla ice cream

White Chocolate & Cranberry Bombe

Teddington Cheese Board

(+£3 supplement)

with fig jelly & oatcakes

