

THE FORGE
CHRISTMAS 2011

Roasted pumpkin and honey soup

Ballotine of foie gras with griottine cherries and toasted brioche

Pan fried scallops with truffle mash and tomato salsa

Oak smoked salmon with toasted Poilane bread

Chicory salad with poached pear, Cashel blue cheese and walnuts

Roasted Hubbards Farm turkey with lemon and chestnut stuffing and fondant potato

Grilled swordfish steak with creamed leeks and radicchio, red pepper coulis

Pan fried fillet of seabass with crayfish risotto

Rump of west country lamb with juniper and confited garlic

Scotch beef fillet with roasted shallots and red wine jus

Wild mushrooms and parmesan risotto

Braised red cabbage, buttered sprouts, roasted new potatoes

Valhrona chocolate tart with orange syrup

Warm pistachio pudding with almond milk ice cream

Tart tatin with creme chantilly and caramel sauce

Rum and brownbread parfait with bitter chocolate sauce

Homemade Christmas pudding with brandy sauce

Coffee and mince pie
£42.50 per person

V.A.T is included. Service is discretionary, a recommended 12.5% will be added to your bill