

Hospitality (*hos 'pe tal' ete*) **n.**, the act, practice, or quality of being hospitable
1. showing friendliness, kindness, and solicitude towards guests

The Forge offers a complete outside party and catering service. Our definition of hospitality has grown from our passion for taking care of guests in our restaurant every day, and The Forge will bring this philosophy to your home, business or any venue you choose. Our mission is simply to provide wonderful food and wine and great service

Whatever you have in your mind for your event or party we can organise it for you. The only assumption we make is that every occasion is unique. So too is our approach to every outside event. We offer a bespoke service and will tailor every detail of your event to your individual requirements, from initial planning through to completion. We can help to develop a theme, find the right venue, and advise on decorations, flowers and entertainment. You will receive our personal attention at every stage.

THE FOOD

We are serious about food and serious about ensuring you and your guests are excited by our presentation and flavours. We will meet with you, devise a menu for your approval, and then arrange a full tasting for you at The Forge.

THE WINE

The selection of the right wines to partner the food can give an added dimension to your party. The Forge has a strong reputation for the breadth and value of the wine list. We currently stock in excess of 500 wines. We are keen to advise on the selection of interesting bottles which can then be incorporated into the tasting.

THE FORGE OUTSIDE....canape ideas.....

WARM CANAPES

Roasted vine cherry tomatoes with glazed aioli on basil ficele
Thai fishcakes with guacamole
Seared scallop on a warm spring onion and bacon cake
Black tiger prawns seared with chilli and wrapped in basil leaves
Santa Fe crab cakes with Louisiana pepper salsa
Salt cod and black olive croustade
Chilli salt squid with black beans served in a banana leaf cone
Traditional fish & chips in newspaper cone with tartare sauce

Steak frites with bearnaise sauce
Smoked ham Welsh rarebit on brioche
Yorkshire pudding with cumberland sausages & onion gravy

Quails' eggs Benedict 'three ways' on toasted muffins

COLD CANAPES

Cherry tomato galette with basil and red onion
Parmesan and black olive shortbread with parsley pesto and goats cheese
Basil crusted goats cheese fondant on roasted red peppers
Cashel Blue cheese with spiced pear and toasted walnut bread
Thai asparagus bundles with parmesan and truffle oil

Smoked wild salmon pastrami with potato bread, watercress leaves and green mustard creme fraiche
Beetroot and sugar cured organic salmon with sour cream on soda bread
Smoked salmon and dill on a toasted herb crumpet
Smoked salmon paupiettes on smoked trout & dill blinis
Tuna Nicoise in a crispy filo tartlet
Smoked salmon and asparagus Mimosa gateaux

Asian beef salad with mizuna and tat soi in a filo cup with a sesame dressing
Bundles of spring vegetables with Enoki mushrooms in smoked duck breast ribbons
Smoked chicken Vietnamese rolls with sweet chilli dipping sauce
Charentais melon with Parma ham and roasted fig skewer
Scotch beef fillet Carpaccio with rocket and blushed tomatoes

SWEET CANAPES

Roasted peach with Devonshire clotted cream and pistachio caramel
Plum compote with honey mascarpone and almond biscotti
Caramelised lemon tartlet with creme fraiche
Strawberry and pistachio pavlova
Apple tarte tatin
Espresso chocolate pave
Creme brulee tartlets
Valrhona chocolate truffles
Ice cream and chocolate frozen truffles

COLD

Cherry tomato and bocconcini skewers with basil pesto
Walnut crusted goats cheese with grape chutney and toasted fruit loaf
Crispy chicken and peanut pancakes with mango and jalepino jam
Oak smoked salmon roulades with cream cheese and chives on toasted brioche

WARM

Serrano wrapped queen scallop won tons with black bean dip
Organic corn fed chicken Wellington with wild mushrooms and cranberry jelly
Mini Yorkshire puddings with Cumberland sausages and caramelised onions
Sweet, salt cured salmon tempura with minted yoghurt dip

SWEET

Banoffee tartlets
Raspberry pavlova

COLD

Thai asparagus bundles with porcini oil and parmesan shavings
Potted corn fed chicken and foie gras on toasted brioche and roasted fig compote
Scotch beef carpaccio with parmesan, rocket leaves and truffle oil
Mackerel escabeche on rye crostini

WARM

Herb crusted smoked black pudding with mashed potatoes and crispy leeks
Serrano wrapped tiger prawn won tons with sweet chilli dip
Seared scallops on risotto nero
Crispy arancini balls with smoked mozzarella
Smoked chicken and Lancashire cheese rarebit on herb foccacia

SWEET

Lemon and raspberry brulee
White chocolate Baileys truffles
Bitter chocolate marquise with pistachios

THE FORGE OUTSIDE....bowl ideas.....

MEAT

Scotch beef "Tournedos Rossini" with candied shallots, pomme anna and salpicon of root vegetables
Morrocan spiced chicken tagine with toasted cous cous, preserved lemon and pickled garlic
Saltimbocca of calves liver with Lyonnaise potatoes, crispy pancetta and citrus jus
Herb crusted loin of venison with a bacon and potato charlotte, buttered carrots and Zinfandel gravy
Rolled loin of Devonshire rabbit with cep and parmesan risotto, tomato jus
Pan fried cutlet of lamb on fondant potato and nicoise jus
Seared squab pigeon on wild mushroom salad with truffled green beans
Crispy duck confit with pomme salardaise and choucroute
Roasted veal fillet with crispy black pudding, celeriac mousseline and onion jus
Coq-au-vin of poussin with parsley mash and green beans

FISH

Tagine of Cornish crab with red camargue rice and saffron scented juices
Moules marinieres with french fries and aoili
Seared scallops with risi bisi risotto and lemon oil
Sea bass escabeche with turned courgettes and new potatoes
Lobster thermidor with saffron rice
Noisette of salmon with a truffled lobster pomme mousseline
Crisp red mullet fillet chermoula with a cucumber salad
Smoked haddock, spinach and new potato cocotte with sauce hollandaise
Tuna nicoise with black olive tapenade
Battered cod fillet with chips in newspaper cones with tartare sauce
Saltimbocca of tiger prawns with bagna cauda dip

VEGETARIAN

Goats cheese lasagne with rocket and toasted pine nuts
Poached eggs Florentine
Poached eggs Bourguignon
Omelette Arnold Bennet
Artichoke and wild mushroom tartlet with poached quails egg and hollandaise
Cep and pumpkin risotto with pecorino shavings
Buttersquash quessadilla with chipotle smoked chilli jam
Manchego cheese and black bean tacos
Welsh rarebit of sun blushed tomatoes and goats cheese
Crotin Chavignol with grilled asparagus, zucchini and hazelnut and rocket leaf salad

DESSERTS

Hot chocolate fondant with bitter chocolate sauce
Toasted pannetonne tiramisu
Apple tatin with calvados creme fraiche
Baked egg custard with poached victoria plums
Raspberry millefeuilles with toasted almonds
White peach melba with raspberries
Strawberry gratin with vanilla chantilly
White chocolate and wild strawberry pavlova
Baked white chocolate cheese cake with raspberry essence
Roasted fig and honey tart with an oatmeal wafer and goats cheese ice cream

THE FORGE OUTSIDE....formal ideas.....

MENU ONE

Asparagus and wild mushroom tartlet with truffled hollandaise, chives and poached quails egg
Parmesan crusted pumpkin pie with roasted pumpkin seed oil and piquillo pepper salsa
Potted rilette of corn fed chicken with a marinated wild mushroom and lamb's leaf salad

*

Leek crusted Cornish cod fillet with spring onion mashed potatoes and smoked bacon cream
Rack of Devonshire lamb on a "hot pot" potato galette, buttered spinach and minted gravy
Braised Vidalia onion with barley wheat risotto and roasted tomatoes on rosti potatoes

*

Crystallised Bramley apple and date croustillant with sweet cider and blackberry cappucino
Rhubarb rosti with blood orange bavarois and confit of sweet fennel
Warm Valrhona white chocolate fondant with bitter chocolate centre and morello cherry compote

MENU TWO

Baked crottin of goats cheese wrapped in a courgette ribbon with asparagus and hazelnut vinaigrette
Boudin of Norfolk pheasant breast on a pearl barley and cider risotto with crab apple puree
Escalope of Loch Fyne salmon with herbed mayonnaise and a sesame tuille

*

Poached guinea fowl, pomme rosti on a Puy Lentil and chanterelle mushroom ragout
Filet of Glenarm beef on a shallot and girolle tarte tatin with a heather and whisky jus roti
Line-caught sea bass with confit of aubergine, tomato fondant and saffron cappucino
Rosette of Loch Duart salmon on a red wine and fennel risotto
with glazed baby white asparagus and lemon thyme

*

Rich chocolate tart with raspberry compote
Seville orange and passion fruit panna cotta with bitter chocolate marzipan grissini
Caramelised tapioca tartlet with blackcurrant and mint syrup

MENU THREE

AMUSE BOUCHE

Cep, celeriac and truffle soup with asparagus foam
Marinated sea bass escabeche with poppy seed tuille

*

Herb crusted halibut with baby leeks and roasted chestnut salad
Individual artichoke Wellington with "Petis pois a'la Francaise" dressing
New Forest horse mushroom, button onion and "poor mans" asparagus croustade with tarragon dressing

*

Langoustine "pot-au-feu" with chervil and tomato nage
"Quatre Heurre" lamb shank with it's own fillet, braised leeks and barley jus
Chargrilled loin of swordfish on a puntalette and tomato ragout with spinach and grilled porcini
Asparagus and goats cheese risotto pave with red pepper coulis

*

PRE-DESSERT

Warm Montgomery cheese rarebit on pousse salad leaves
Blue cheese souffle with grape compote (for up to 20 guests)
Ginger bread and roquefort galette with cherry tomato salsa

*

Dried winter fruit compote with sable viennoise biscuits and clotted cream
Apple and blackcurrant cinnamon crumble with vanilla custard
Hot chocolate and praline souffle with creme anglais (for up to 20 guests)