

THE FORGE  
ST. VALENTINE'S DAY 2011  
MONDAY FEBRUARY 14

*Kir Royal*

Veloute of Kent asparagus

Half dozen Colchester oysters with shallot dressing

Foie gras & chicken liver parfait with apple and green peppercorn chutney

Spiced quail and smoked black pudding salad

Warm wild mushroom and artichoke tartlet with truffled scrambled eggs

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Line caught seabass with lobster, pea and tomato risotto

Filet of halibut with broad beans and girolle mushrooms

Roasted Cumbrian rump of lamb with pancetta,  
rosemary potato gratin and red wine jus

Short braised fillet of Scotch beef with caramelised salsify and pommes rosti

*To share.....*

Chateaubriand, pommes frites, grilled mushrooms, tomatoes and onion rings

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Spiced apple tatin with vanilla bean ice cream

Caramelised lemon tart with creme fraiche

Raspberry souffle

Chocolate and bitter orange marquise with pistachio ice cream

Selection of Continental and English cheese

Coffee and petits fours

£60.00 per person

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