

Served 6-9pm throughout December.
Please inform us of any dietary requirements when booking and ordering.

Christmas Dinner at The Forge

Small plates:

- Cream of cauliflower soup, caper and raisin dressing 7.5
- Potted smoked salmon, pickled beetroot, salad cream, brown toast 8.
- Risotto of butternut squash, roasted mushrooms, goat's cheese, pumpkin seed 7.5
- 'Country style' pork and pistachio terrine, plum chutney, sourdough 8.5
- Seared king scallops, curried parsnip, yoghurt, almond 10.
- Bread board, salted butter 2.



Big plates:

- Slow cooked turkey breast, roots, sprouts, pigs in blankets 15.
- Haunch of venison, smoked bacon, braised red cabbage, potato gratin 20.
- Roasted halibut, braised shallot, tartare mash, oxtail sauce 22.
- Pan fried bream, heritage potatoes, spinach, mussel cream 18.
- Brussels sprout and chestnut crumble, creamed spinach - choose your side 14.
- 8oz Rib eye/fillet, thin cut fries, peppercorn sauce 21./27.5



Afters:

- Christmas pudding pastilla, whiskey ice cream 7.5
- Dark chocolate fondant, vanilla ice cream, honeycomb 8.
- Mulled fruits, mandarin sorbet, creme fraiche, filo crisp 7.
- Hand-made ice cream and sorbet, biscotti 6.
- British cheese, crackers, grapes, chutney 9.



Sides 3.5

Braised red cabbage / roasted duck fat roots / creamed potato / thin cut fries /
savoy cabbage, ginger butter / spiced parsnips / sprouts, smoked bacon & chestnut

Call 01919087621 or book online, deposit and preorder required.
Parties of x8 or more will have a discretionary 10% service charge for our staff added to the bill.
Midweek bookings of x8 and more get prizes - ask a manager :)