

Served 12-5pm throughout December.
Please inform us of any dietary requirements when booking and ordering.

Christmas Lunch at The Forge

1 course 14. / 2 @ 20. / 3 @ 25.

Small plates:

Cream of cauliflower soup, caper and raisin dressing

Potted smoked salmon, pickled beetroot, salad cream, brown toast

Risotto of butternut squash, roasted mushrooms, goat's cheese, pumpkin seed

'Country style' pork and pistachio terrine, plum chutney, sourdough

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Big plates:

Slow cooked turkey breast, roots, sprouts, pigs in blankets

Red wine beef, smoked bacon, horseradish mash, braised shallot, glazed carrot

Pan fried bream, heritage potatoes, spinach, mussel cream

Brussels sprout and chestnut crumble, creamed spinach - choose your side

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Afters:

Christmas pudding pastilla, whiskey ice cream

Dark chocolate fondant, vanilla ice cream, honeycomb

Mulled fruits, mandarin sorbet, creme fraiche, filo crisp

Hand-made ice cream and sorbet, biscotti

* British cheese, crackers, grapes, chutney

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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

* £2 supplement

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 :)