



Foresters Arms *at Christmas*



2 Courses - £22.50

3 Courses £26.00

Starters

Duck Terrine with Five-spice wrapped in Parma Ham

with Toasted Baguette & Plum Compote £8.75**

Smoked Salmon, Prawn & Cream Cheese Parcel

with Granary Bread and Lemon & Cucumber Dressing £8.75**

Oven-roasted Camembert

with Honey Spiced Nut & Pomegranate Topping with Warm Bread (V) £10.95**

Chestnut & Mushroom Bonbons

with Homemade Cherry Sauce (GF, VG) £7.50

Mains

Slow Roasted Lamb Shank

with Creamy Thyme Mash, Honey Glazed Carrots, Parsnips and Red Wine Jus (GF) £19.95

Salmon en Croute with Pistachio, Dill and Lemon

with Creamed Bacon & Samphire, Roasted New Potatoes and a White Wine Sauce £16.95

Turkey Breast stuffed with Sausage & Cranberry

with Pigs in Blankets, Roast Potatoes, Honey Glazed Carrots & Parsnips, Sprouts, Braised Red Cabbage and a Red Wine Jus (GF) £18.95

Butternut Ballentine

with Roast Potatoes, Chantenay Carrots wrapped in Aubergine, Parsnips, Sprouts, Braised Red Cabbage and a Red Wine Jus (GF, VG) £16.95

Desserts

Chocolate **Brownie** with Crunchy Honeycomb (GF) £6.95

Ferrero Rocher **Cheesecake** £6.95

Christmas Pudding with Spiced Rum Crème Anglaise £6.95

Dorset Blue Vinny, Rosary Goats Cheese & Old Winchester

with Crackers, Grapes, Chutney £10.95**

(There is a £3 Supplement for Cheeseboard on 2/3 Course offer)

****Gluten Free Option**

During busy Periods, there may be wait times of up to 60 minutes, our kitchen is only small and our chef makes your meals to order with great care.

We are Cashless and only accepting card payments at the moment.

Please inform a member of the team if you have any allergies or intolerances.

A discretionary 10% service charge will be added to your bill.