

5 COURSES 69

Little ones under 12
40

THE FORGE KITCHEN

• Smokehouse & Bar •

CHRISTMAS DAY, 2018

Cheers! - with a complimentary Glass of Fizz

FIRST

SOURDOUGH & WHIPPED BUTTER (GFO) (VEO)

A SIP OF SMOKED BUTTERNUT SOUP (G) (VE)

STARTERS

SMOKED BEEF TARTARE, CONFIT EGG YOLK, SOY (G)

GIN CURED SEA TROUT, BEETROOT, GRAPEFRUIT (G)

SMOKED RATATOUILLE (G) (VE)

WILD MUSHROOMS, JERUSALEM ARTICHOKE, CELERIAC (G) (VE)

SCALLOPS, CHICKEN WINGS, CAULIFLOWER (G)

MAINS

SLOW ROAST TURKEY, BACON OLIVE, SAGE STUFFING (G)

68 DAY AGED BEEF RUMP, YORKSHIRE PUDDING (GFO)

TORCHED WILD HALIBUT, SEA HERBS, BEURRE BLANC (G)

SMOKED BLACK OLIVE GNOCCHI, PUMPKIN, BURNT BUTTER POWDER (VEO)

GRILLED CHICKEN BREAST, BUTTERNUT SQUASH, WILD MUSHROOMS (G)

For the table

Roasties, carrots, piccolo parsnips, cauliflower cheese, brussels & chestnuts, clapshot

PUDDINGS

FLAMED 'FIGGY' PUDDING, BRANDY SNAP, CLOTTED CREAM (G) (VEO) (V)

TREACLE TART, HONEYCOMB, NUTMEG ICE CREAM (V)

SMOKED POACHED PEAR, MERINGUE, BLACKBERRY (G) (VEO) (V)

CHOCOLATE TORTE, PEANUT, PISTACHIO (V)

CINNAMON DOUGHNUTS, CANDIED PEEL, CHOCOLATE (V)

CHEESE FOR THE TABLE

SMOKED CHEESES, ARTISAN BISCUITS, CHUTNEY

MINCE PIES & SWEET TREATS TO FINISH