



# The Bold Forester Christmas Day Menu

Child £44.99 | Adult £79.99



## STARTERS

**Cauliflower and Cumin Soup**, *smoked cheddar bon bon, rocket oil*

**Smoked Salmon, Peppered Mackerel Mousse and Dill Butter Pressed Terrine**, *served with a horseradish and saffron mayonnaise, beetroot jelly, toasted brioche*

**Warm Leek, Red Onion and Barbers Cheddar Tart**, *rocket and pine nut salad, balsamic glaze*

**Smoked Cold Meat Platter For One, A mini platter of smoked Duck Breast, Venison and Lamb Rump**, *served with a pear and blackberry chutney, micro herb salad and a red wine syrup*

**Pressed Mulled Cider Braised Pork Belly, King Prawn and Chorizo Bean Cassoulette**, *thyme jus, micro herbs*

## INTERMEZZO

*New forest Raspberry Sorbet with a limoncello and Mint Syrup*

## MAIN COURSE

**Roast Breast and Leg of Turkey**, *Toulouse chipolata wrapped in pancetta, cranberry and chestnut stuffing, goose fat roasted potatoes, seasonal vegetables, root vegetables mash, brussel sprouts with bacon and walnut, topped with a turkey homemade gravy and parsnip crisp*

**Roasted Breast of Goose, stuffed with an apple and cranberry stuffing**, *served with goose fat fondant potato, caramelised pear and stilton, braised red cabbage, cider and forest berry jus*

**Slow Braised Brisket of Beef**, *horseradish mash, maple roasted root vegetables, spinach, red wine jus*

**Pan Fried Turbot**, *sautéed new potatoes, samphire and sundried tomatoes, crayfish and clam meat white wine cream sauce*

**Brie, Maple Root Vegetable, Spinach and Cranberry Wellington**, *roasted new potatoes, seasonal vegetable, tomato and red pepper coulis*

## DESSERTS

**Lemon and Orange Tart**, *clotted cream, berry compote, raspberry coulis*

**Dark Chocolate and Rum Crème Brûlée**, *vanilla and mixed spice shortbread biscuit*

**4 Cheese Cheeseboard**, *a selection of award winning cheese with quince jelly, chutney, grapes, celery, crackers*

**The Bold Forester's Homemade Christmas Pudding**, *brandy sauce*

**Iced champagne and raspberry parfait**, *raspberry and mint salad, white chocolate sauce*

## TO FINISH OFF

*Tea and Coffee - Selection of homemade petit fours, mini mince pies and chocolates*

## ADD EXTRA SPARKLES TO YOUR CELEBRATIONS

Take a look at our wine menu for our gorgeous range of champagnes, sparkling wines and cocktails! Want your bubbles ready and waiting? You can pre order your bottle of fizz with your food menu choices