

# FORGE CHRISTMAS

3 COURSE CHRISTMAS MENU | LUNCH £40.95PP | DINNER 46.95PP

## STARTERS

DUCK LIVER & TRUFFLE MOUSSE  
Crostini

PROVOLONE TORTELLONI  
spinach and dry roast tomatoes

SMOKED HADDOCK FISHCAKES GF  
Steamed vegetables

BUTTERNUT SQUASH & CARAMELISED ONION TART VG  
in Beetroot Pastry green salad

## MAINS

TURKEY PAUPIETTE GF  
Steamed rice

TUNA STEAK GF  
Citrus green salad

ROAST BEEF GFA  
£7 supplement with all the trimmings

BUTTERNUT, KALE & APRICOT VEGAN ROAST VG  
With all the trimmings

WILD MUSHROOM RAVIOLI V  
Truffle butter sauce

## DESSERTS

BREAD & BUTTER PUDDING V  
Gingerbread ice-cream

STICKY TOFFEE PUDDING V  
Clotted cream

CHRISTMAS PUDDING GF V  
Custard and redcurrants

TIRAMISU CHEESECAKE V

CHEESE PLATTER  
£3 supplement V GF stilton, cheddar, brie, mango chutney and oatcakes

VE VEGAN V VEGETARIAN GF GLUTEN FREE

Our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present, and menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.



CHRISTMAS

FORGE