

FORGE

NEW YEAR'S EVE

STARTERS

CRISPY DUCK GYOZA

With a sticky sweet plum & gingerbread sauce, spring onion, red chilli and rocket leaves

HOT SMOKED SALMON

Flaked hot smoked salmon bound with capers, shallots, dill, mustard & mayo and served with lightly toasted bread & butter

MUSHROOM & CRUMBLY BLUE ARANCINI **vg**

With caramelised red onion chutney, garlic & herb dip and rocket leaves

MAINS

100Z RIBEYE STEAK **+£5 SUPPLEMENT**

Served with a rich red wine & wild mushroom sauce, red cabbage & apple, buttery chive mashed potato, Tenderstem broccoli, a golden Yorkshire pudding and honey roast parsnips

GRILLED SEA BASS FILLETS

Creamy prosecco & lobster glaze sauce. Served with smashed new potatoes, samphire & honey roast parsnips

COQ AU VIN

Tender chicken braised in red wine with mushrooms, bacon, and onions. Served with Mash

CAULIFLOWER TART **vg**

Topped with Sheese® and slow-roasted tomatoes, served with Tenderstem broccoli, truffle oil & tarragon skin-on fries and caramelised onion chutney

DESSERT

PANETTONE CHEESECAKE **v**

A sweet oatmeal biscuit base topped with a vanilla flavour cheesecake and pieces of panettone & brioche, orange curd and chocolate chips. Served with a drizzle of salted caramel sauce and a jug of Amaretto syrup infused custard

BRITISH CHEESE PLATE **v +£3 SUPPLEMENT**

A selection of British cheeses served with black grapes, caramelised red onion chutney and water biscuits

GOLD DUSTED KEY LIME PIE **vg gf**

Gingerbread syrup, raspberries

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.

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