

MIDWEEK LUNCH SPECIAL

Table and bar service available.
When ordering at the bar please
use your table number.



FOREST PARK
COUNTRY HOTEL & INN

SERVED DAILY

Monday to Friday
noon - 15.00 hrs

Any Two Courses – 18.00pp / Any Three Courses – 23.00pp

Served Monday to Friday 12 noon – 15.00 hrs

STARTERS

CRISPY DUCK FIVE SPICED

soy & sesame seed dressing, watercress & orange salad

CHEF'S SOUP OF THE DAY

served with chunk of crusty granary or white bread

GRILLED HALLOUMI CHEESE

cherry tomato salsa & pickled carrot, pea foam (GF)

FOREST PARK CRAYFISH COCKTAIL

sauce Marie Rose, chiffonade of ice berg lettuce,
avocado & fennel shavings, lemon (GF)

PANZANELLA SALAD

cherry tomato, red onion, capers, basil,
balsamic & olive oil dressing (VG)

MAINS

FOREST PLOUGHMAN'S

Lyburn Old Winchester Cheese or English Blue or Saldridge Roast Ham,
chef's piccalilli, English apple, lettuce, tomato & cucumber,
served with a chunk of white or granary Farmhouse bread (GF)

FOREST PARK FISH & CHIPS

haddock in crispy Goose Island beer batter, English chips,
Chef's tartare sauce, mushy peas and lemon

SALDRIDGE FARM HONEY ROAST HAM

fresh free-range Claytons eggs, English chips, peas (GF)

SEARED CORN-FED CHICKEN SUPREME

marinated with rosemary thyme & lemon, potato dumpling
and baby vegetables, chicken gravy

GREEN GODDESS

Wedge of Iceberg lettuce tossed in Green Goddess dressing,
garnished with watercress, crispy radish, celery shavings &
sweet peppers, pumpkin and flaxseed (GF)

SCOTTISH SALMON FISHCAKE

wilted spinach & sorrel sauce (GF)

PRIME BEEF, STOUT & OYSTER PIE

with short crust pastry, served with peas, mash, chips or jacket potato

CAULIFLOWER AND ROMANESCO BAKE TWO WAYS

cauliflower and romanesco, Lyburn cheese sauce and cauliflower and romanesco,
romesco sauce, served with homemade tomato focaccia

DESSERTS

SUMMER PUDDING

forest fruits coulis & clotted cream.
(Vegan option served with berry sorbet)

ENGLISH STRAWBERRIES

aged balsamic, fresh mint, clotted cream
(Vegan option served with pineapple sorbet)

PINK GRAPEFRUIT & CARDAMOM POSSET

shortbread biscuit

STICKY TOFFEE AND DATE PUDDING

creamy English custard or butterscotch sauce & vanilla ice cream

RASPBERRY & AMARETTO PAVLOVA

served with toasted almond flakes & Chantilly cream

VALRHONA CHOCOLATE MOUSSE

cherry gel & chocolate crackle, quenelle of Dorset clotted cream

Add a Bottle of House Wine to your order for just 15.00