



FOREST PARK

COUNTRY HOTEL & INN

CHRISTMAS DAY LUNCHEON

£129.00pp

STARTER

GRESSINGHAM DUCK LIVER & POUSSIN TERRINE

Mulled apple pate de fruit, toasted pecan nuts,
onion jam & brioche toast

CREAMY CELERIAC SOUP (GFA)

Cep powder & artisan bread

WHIPPED GOATS CHEESE (V/GFA)

Pistachio crumb, pickled blackberries, baby beet & Feuilles de Brick

BROCK GIN CURED GRAVLAX (GFA)

Crispy capers, diced shallot, omega sourdough & lemon

INTERMEDIATE

PROSECCO, MANGO & BLOOD ORANGE SORBET

Crispy sage

MAIN COURSE

ROAST BRONZED ENGLISH TURKEY

Chipolatas wrapped in streaky bacon, root vegetables, Brussels sprouts,
crisp roasties, homemade stuffing, bread sauce, Chef's gravy

ROAST MONKFISH TAIL (GF)

Dauphinoise potatoes, green beans wrapped in streaky bacon,
salt baked heritage carrots, Isle of Wight tomato & caviar

FP FAMOUS BEEF WELLINGTON

Porcini mushrooms, cured ham, crispy puff pastry, crisp roasties,
olive oil & honey roasted root vegetables & demi-glace

TOASTED CASHEW NUT CRUMBLE (VG)

Gratinated vegan cheese, salsa Romesco,
homemade garlic & rosemary focaccia

DESSERTS

FOREST PARK CHRISTMAS PUDDING (GFA/VGA)

Brandy sauce, fruit of the forest berries, physalis & holly

EGGNOG PANNA COTTA

Boozy cranberry sauce & candied orange, biscotti

MINI YULTIDE LOG (GF)

Vanilla sponge, dark chocolate ganache, marzipan holly,
white chocolate shavings, winter berry compote

CRANBERRY & CLEMENTINE TRIFLE (GF)

Vanilla sponge, fruit jelly, sherry English custard,
Chantilly cream, chocolate shavings & red currants

HANDPICKED LOCAL CHEESES

Quince jelly, celery, grapes, homemade chutney & gourmet crackers

GF - Gluten Free GFA - Gluten Free Available G - Vegan VGA - Vegan Available V - Vegetarian

To reserve a deposit of 25.00pp is required. Final payment is due December 1st with pre-order or on booking in December. Children under 10 yrs. 65.00pp

You may pre-order wines from our website and submit with your menu pre-order