



FOREST PARK
COUNTRY HOTEL & INN

MAKE HER DAY



sparkle

THIS MOTHER'S DAY

ALL MUMS RECEIVE A
COMPLIMENTARY GLASS OF BUBBLY

3 COURSES £46.00

MOTHER'S DAY MENU

3 COURSES £46.00

STARTERS

Hampshire Watercress Leek & Potato Soup

Granary bread & traditionally churned butter
(GF & VE on Request) G, D, C

Prawn Cocktail

Marie rose sauce, avocado crema, soya tapioca
pearls and farmhouse bread
G, C, F, N, S, E, D, CE, MU, SE, SD

Salt Roast Beetroot

Pickled blackberry's, honey mustard
dressing and walnut praline
N, MU, SD

Chicken Liver Parfait

Bacon jam, forest park ale pickled onions
and toasted brioche
G, E, D, MU, C, SD

Confit Duck Croquette

Spiced plum relish
G, E, D, MU

Smoked Chalkstream Trout

Pickled cucumber, lambs lettuce
and sourdough melba
G, F, D, SD

MAINS

Classic roasted meats, all served with
roast potato's, season's best vegetables,
cauliflower cheese, Yorkshire pudding,
Chef's gravy (vegetarian or meat)

Roasted Beef Striploin

Free Range Chicken

Leg of Lamb

Chefs Nut Roast

ASK FOR ALLERGENS

Chickpea, Cashew Nut & Coconut Curry

Basmati rice, naan bread and mango chutney
(V) (GF & VE on Request) G, N, D, SD

Pan Fried Salmon

Pea & prawn risotto, tenderstem broccoli
and bisque cream
(GF) C, MO, F, D, CE, SD

Roasted Monkfish Fillet

Wrapped in parma ham, crushed potatoes,
tomato and olive antiboise
G, F, D, S, SD

Pork Belly

Braised red cabbage, garlic and herb potato
dauphinoise, tenderstem broccoli and mustard sauce
(GF) MU, SD

Grilled Halloumi Buddha Bowl Salad

Quinoa, pickled onion, red cabbage,
avocado and sweet chilli dressing
(V & GF) D, SD

DESSERTS

Bitter Chocolate Brownie

Berry compote and chantilly cream
(GF) S, E, D, SD

Lemon Pavlova

Flaked almonds and seasonal berries
(GF) E, D, SD, N

Banana Crème Brûlée

Banana bread crumb, caramelised banana
& dulce de leche
(GF) E, D, SD

Judes Ice Cream Selection

Choose from three scoops from todays selection
ASK FOR ALLERGENS

Pear Sticky Toffee Pudding

Butterscotch sauce, salted caramel ice cream
(VE) G, S

Spiced Apple Crumble

Cinnamon toasted hazelnut crumb,
brandy sauce
(V & GF) N, SD, D

V: Vegetarian VE: Vegan GF: Gluten-Free.

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs /
MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds