



Royal Foresters

Occasion Menu

3 courses £45pp

Add Puccia bread and gordal olives for the table £5pp

STARTERS

Smoked salmon, cucumber, grape and dill salad, salmon roe and horseradish (ngci) 10.52

Griddled courgette, pomegranate, coconut feta salad, orange dressing (vg, ngci) 7.71

Chicken, apricot and pancetta terrine, remoulade, focaccia 9.95

Burrata mozzarella pesto, herb pangrattato and toasted seeds (v, ngci) 10.95

MAINS

Pan fried chicken breast, truffle and ricotta gnocchi, chestnut mushrooms, squash purée, sherry jus 21.95

Salmon and smoked haddock fishcake, poached egg, white wine, tomato, caper sauce (ngci) 13.95

Mushroom bourguignon pie, olive oil mash, red wine gravy, sauteed greens (vg, ngci) 16.95

Braised feather of beef, horseradish mash, buttered greens, red wine gravy (ngci) 16.15

DESSERTS

Rich dark chocolate posset, blackcurrant sorbet, honeycomb (vg, ngci) 8.95

Mascarpone and lemon cheesecake, raspberry sorbet (v) 8.95

Sticky toffee pudding, toffee sauce, vanilla ice cream (v, ngci) 7.75

Selection of British and French cheeses, spiced apricot chutney, biscuits (v) 12.95



Additional Menu Information

Please speak to a member of crew if you have any food allergies or intolerances before ordering. For calories and allergen information please scan this QR or ask a crew member for assistance.

Non-Gluten Containing Ingredient Dishes – Indicates that the dish does not have any gluten containing ingredients. We do not make any 'free from' claims or declare that any of our dishes are gluten free. As we handle many allergens in our busy kitchens, we cannot guarantee all traces of allergens are completely removed.

v - vegetarian, vg - vegan, ngci - non gluten containing ingredients, ngcia - non gluten containing ingredients adaptable, just ask.

Royal Foresters - 01344 596480