

Festive Specials in The Forest Brasserie

Starter

Roasted Parsnip & Apple Soup

Served with sourdough bread

Main Courses

Roasted Turkey Crown and Apricot and
Sage Stuffed Leg

Pigs in blankets, goose fat roasted potatoes, seasonal
vegetables, port & cranberry jus (Ce,G,M,Su)

Roasted Butternut Squash

Chestnuts, rosary goats cheese and herb oil
(M, N, GF, Dairy Free/Vegan Available)

Desserts

Traditional Christmas Pudding

Brandy Anglaise, candied orange (G,M,E,N)

Ce – celery C– crustaceans E – egg F - fish G – cereals containing gluten L - lupin
M – milk & dairy Mo - molluscs Mu - mustard N – tree nuts P – peanuts
Se - sesame Sh – shellfish So - soybeans Su - sulphur dioxide & sulphites
Vg – vegan V – vegetarian

*From our Kitchen to yours,
this festive period*

Our Kitchen has lovingly prepared jars of apple and pear chutney, with fruits grown in our very own gardens at Ashdown Park. Any guests dining with us over the festive period will receive a complementary jar of our homemade chutney to take home.



From our Gardens



To our Kitchen



& Going home with you

Please note this festive offer will run alongside our festive menu , from 4th
December - 23rd December