

# The Forest of Bere



Served Lunch times 12 – 2pm

Monday to Saturday December 1<sup>st</sup> to 20<sup>th</sup>

Buffet & Drinks Evening Bookings Welcome

# Starters

## White Onion Soup

*Sweet White Onions & Potato with Cider, Thyme and stock. Blended with Double Cream. Served with Melted Gruyere Croutons*

## Sussex Smokies

*Smoked Haddock poached in milk & cream then flaked into a rich Cheddar & Leek Sauce. Baked with a Golden butter crumb. Served with Brown Bread & Butter*

## Buttered Mixed Mushrooms

*Shiitake, Yellow & Grey Oyster Mushrooms fried in Butter, Rosemary & Garlic. Served on Cheese & Chive Sourdough*



### What's on this Winter

**Christmas Draw** Opens November 21<sup>st</sup> £1 per square. Prizes include Spirits, Wine, Chocolates & Beer.

**Black Friday** - November 28<sup>th</sup> 10% off Selected drinks 6 – 10pm

# Mains

## Roast Turkey with Gammon

*And all the trimmings.* Served with Roast Potatoes, Parsnips, Savoy Cabbage & Carrots

## Braised Beef Forestiere

*Thick Slice of Beef coated with caramelised Onions & sliced Portobello Mushrooms. Covered in seasoned Beef stock and Worcestershire sauce. Slow baked until tender.*  
Served with Creamy Mashed Potato and Savoy Cabbage

## Citrus Crusted Salmon

*Salmon Fillet topped with a butter crumb, mixed with parsley, orange & lemon zest.*  
Served on a bed of sauteed Leeks with Parmesan Potatoes

## Baked Risotto with Smoked Salmon, Asparagus and Peas

*Arborio rice sauteed with Onion, White Wine and stock then baked before finishing with Hot Smoked Salmon flakes, Asparagus tips, Petit Pois and Double Cream*

## Butter Chicken

*Thigh fillets marinated overnight in Greek Yoghurt mixed with Turmeric, Cumin, Garam Masala, Ginger and Lemon juice. Browned in Butter and added to a rich sauce of Passata with Double Cream. Served over Basmati Rice*

## Cavolo Nero, Chestnut Mushroom & Onion Strudel

*A very tasty mix of Cavolo Nero, Onions, Chestnut Mushrooms, Potato, Parmesan & Gruyere with Crème Fraiche. Encased in golden Filo pastry.*  
Served with a mixed leaf salad and vine tomatoes





# Desserts

## Classic Christmas Pudding

Served with your choice of Double Cream or Brandy Sauce

## Bakewell Tart

(This dish contains Almonds) Served with Whipped Double Cream

## Caramelized Apple & Rhubarb Oat Crumble

Served with Custard

## Mixed English Cheese Plate

Served with Grapes, Chutney & Crackers



**2 Courses £26 3 Courses £30**

What's on this December

**Xmas Meat Raffle:** Sunday 21<sup>st</sup> December (3 Large Joints, Choose from Gammon, Beef or Pork) £1 Per Strip