



Party Menu

Starters

(All served with Crusty Bread)

Soup of the Day £4.95

Chestnut & Girolle Mushrooms, Garlic, Tio Pepe & Chervil Sauce (v) £6.95

Escargot – Oven Baked Snails in Garlic & Herbs Butter £5.95

*Tiger Prawn, Chorizo & Chickpea Crumble,
Roasted Garlic & Tarragon Crust £9.95*

*Pork Rillette flavoured with Garlic, Juniper & Cognac,
Rocket and Roasted Sweet Pepper Salad, Cornichons £7.95*

*Home Smoked Warm Chicken Fillet,
Braised Lime & Fresh Herb Guacamole, Candied Rhubarb, £7.95*

*Asparagus Spears, Smoked Cod Brandade,
Pickled Radish Shavings, Mustard Vinaigrette £8.95*

*King Scallops, Caramelised Apple and Pancetta Cubes,
Crispy Baby Leek & Sage Leaves £9.95*

*Lemon and White Bean Pâté Crispbreads with Marinated Artichoke,
Halloumi, Boiled Egg (v) £7.95*

Aperitif Platter, for one £6.95, for two £11.95

*Selection of continental Meats, Crusty Bread, Olive Oil,
Balsamic Vinegar, Homemade Pesto, Sweet Chilli, Boscaiola Olives*

Main Courses

Sautèed Chicken Breast with choice of Sauces £10.95

Provençale: White Wine & Onions Tomato Sauce

Fricassé: Brandy & Mushrooms Cream Sauce

Au Poivre Vert: Green Peppercorn Sauce

Vierge: Tomato Concasse, Olive Oil, Lemon Juice, Herbs

*Served with choice of Triple Cooked Chips, New Potatoes or Mashed Potatoes
& Seasonal Vegetables*

(V) With Quorn instead of Chicken £12.95

Toulouse Sausages, Creamy Mashed Potatoes & Seasonal Vegetables £9.95

*Three Cheese & Roasted Red Onion Fritters, Watercress Pesto Baked
Summer Vegetables, Garlic Mayonnaise, Triple Cooked Chips (v) £14.95*

*Confit Barbecue Belly Pork & King Prawn Skewer,
Crispy Lettuce & Asparagus Salad, Potato Rosti £17.95*

*Boeuf Bourguignon - Beef Brisket in Red Wine, Mushrooms, Smoked Bacon &
Shallots, Creamy Mash Potatoes & Seasonal Vegetables £15.95*

*Pea & Honey Roasted Gammon Salad,
Petit Pois Soup, Crispy Egg, Triple Cooked Chips £15.95*

*Salmon Fillet, Sauce Vierge, Grilled Spring Onions,
Cucumber & Confit Cherry Tomatoes, New Potatoes £17.95*

*Poulet Boursin - Breast of Chicken stuffed with Boursin Cheese, Wrapped in
Prosciutto, Dauphinoise Potatoes & Seasonal Vegetables £16.95*

Side Orders

Triple Cooked Chips £2.95

Seasonal Vegetables £2.50

Buttered New Potatoes £2.50

Side Salad £2.50

Mashed Potatoes £2.50

Dauphinoise Potatoes £3.95

Olives Boscaiola £2.95

Crusty Bread £1.95

Children's Meal (under 10's) £6.95

Sausages & Mash

Croque Monsieur & Chips

Pan Roasted Chicken & Chips

Beef Burger & Chips

Desserts

Key Lime Pie, Crushed Sugared Raspberries, Toasted Almonds

*Gascon mess - Prunes in a Spiced Syrup, Meringue,
Vanilla Cream, Armagnac Candied Orange Pieces*

Espresso Hazelnut Dacquoise,

Coffee Butter Cream, Dark Chocolate Sauce

Chocolate Ginger Crème Brulée, Stem Ginger Shortbread

*Squidgy Belgian Milk Choc Chip Brown Butter Brownie,
Homemade Vanilla Ice Cream, Butterscotch Sauce*

Lemon Rosemary Olive Oil cake, Chantilly cream, Peanut biscuit

White Chocolate and Strawberry Velvet Torte

Frangipane Tart, Poached Pear, Maraschino & Black Cherries.

All desserts £6.95 each

Plateau de Fromage £7.95

Cheeseboard

Café Gourmand £4.50

Coffee or Tea & 4 Homemade Chocolates

Bon Appetit

(v) Suitable for vegetarian

FOOD ALLERGY & INTOLLERANCE SUCH AS GLUTEN FREE

*If you suffer from a food allergy or intolerance,
please let your server know upon placing your order.*

*Ingredients can occasionally be substituted or changed so please review the information
before each visit.*

*Every care is taken to avoid any cross contamination when processing a specific allergen
free order.*

*We do however work in a kitchen that processes allergenic ingredients and does not
have a specific allergen free zone or separate dedicated fryers.*

Forresters Hotel & French Restaurant

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