

A la Carte

Starters

(All served with Crusty Bread)

Soup of the Day £4.95

Reblochon Cheese & Chive Soufflé, Spiced Mango Jam (v) £7.95

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

Loin of Lamb, Lemon Mint Stuffing, Summer Ratatouille, Anchovy Butter, Dauphinoise Potatoes £24.95

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

Pan Fried Guinea Fowl Supreme, Boudin Blanc, Seared Palm Hearts, White Onion and Summer Truffle Puree, Herbed Rosti £17.95

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

Local MacFarlane Sirloin or Rib Eye Steak, Beer Battered Onion Rings, Triple Cooked Chips & Salad £19.95 Green Peppercorn Sauce or Roquefort Blue Cheese Sauce £2.50

Side Orders

Triple Cooked Chips £2.95 Buttered New Potatoes £2.50 Mashed Potatoes £2.50 Olives Boscaiola £2.95 Seasonal Vegetables £2.50 Side Salad £2.50 Dauphinoise Potatoes £3.95 Crusty Bread £1.95

Children's Meal (under 10's) £6.95

Sausages & Mash Croque Monsieur & Chips Pan Roasted Chicken & Chips Beef Burger & Chips Homemade Chicken Nuggets & Chips

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 and Restaurant



01833 641 435, www.forrestersmiddleton.com