

# FORGE

# NEW YEAR'S EVE

# MENU

## Amuse-Bouche

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### Rosary Goat's Cheese Bon Bon

served in tartlet with red onion jam, superseeds and edible flower

## STARTERS

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### Grilled Asparagus & Serrano Ham

with celeriac remoulade and crispy capers

### Smoked Salmon & Atlantic Prawn Sourdough Bruschetta

with beetroot salsa, fennel and lemon

### Pearl Couscous Salad

with Sunblaze tomato, feta cheese, avocado, pomegranate and chilli herb vinaigrette

### Winter Vegetable Soup

with basil pesto focaccia and pumpkin seeds

## MAIN COURSE

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### Roast Salmon Supreme

with sautéed baby courgettes, creamy wild mushroom sauce and sriracha sauce

### Saffron Pearl Barley Risotto

with sweet potatoes, kale, feta cheese and tempered cumin seeds

### Grilled Sirloin Steak

with brandy peppercorn sauce, roasted tomato, chunky chips and roquette

### Corn-Fed Chicken Florentine

with gnocchi, Sunblaze tomatoes and spinach in a creamy sauce

## DESSERTS

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### Classic Lemon Meringue Pie

with raspberry coulis and mint

### Salted Caramel and Chocolate Tart

with pecan praline and toffee sauce

### Eton Mess

Meringue, strawberries, raspberry coulis, redcurrants and crème Chantilly

## TO FOLLOW

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### Selection of Macarons

Milk chocolate & passion fruit, blackcurrant & violet, chocolate & orange  
and caramel with sea salt

\*If you have any allergies or intolerances, please ask a member of the team for more information