Let the Feastivities begin!

1 Droitwich Road, Feckenham B96 6JE
Tel: 01527 894422  www.theforestatfeckenham.com
Served from 28th November until Christmas Eve

STARTERS
Homemade tomato & rosemary soup (V)
Hot smoked salmon, pea, beetroot & watercress salad
Twice baked Westcombe Cheddar soufflé, chestnut cream, rocket (V)
Free range chicken liver parfait, red onion marmalade, pickles, toast

MAINS
Slow roasted pork collar, buttered mashed potatoes, wilted spinach, bourguignon sauce
Corn fed chicken breast, fondant potato, sauté cabbage, mushroom & chestnut cream
Pan roasted cod, lemon & parsley crushed potatoes, wilted spinach, confit tomato sauce
Goats’ cheese & winter vegetable pithivier, tenderstem broccoli, almond beurre noisette (V/N)

Selection of vegetables for the table
Braised red cabbage, leeks & peas

DESSERTS
Chocolate fudge brownie, vanilla ice cream
The Forest Christmas pudding, brandy sauce (N)
Vanilla crème brûlée, homemade shortbread
The Forest cheese plate

Lunch (Mon-Sat)
2 courses £21.00
3 courses £26.00

Evening & Sundays
2 courses £23.00
3 courses £28.00

An optional service charge of 10% is added to parties of 8 or more.
Celebrate New Year’s Eve in style at The Forest with gourmet food that looks every bit as scrumptious as it tastes. Not forgetting our excellent selection of exquisite wines & impeccable hand-pulled ales.

We will be serving our à la carte menu from 6pm-9.30pm with the bar open until 1am. Pub closes at 1.30am.

Please book early to secure your table

*Available from January 2nd.
Please check with a member of The Forest team before ordering as some main courses may take 25 minutes to serve.
Please let us know if you suffer from any food allergies or dietary restrictions or would like to see our leaflet containing a list of dishes containing any of the EU top 14 allergens. We use unpasteurised cheeses in our kitchen - please let us know if you would like an alternative. An optional service charge of 10% is added to parties of 8 or more. (V) - suitable for vegetarians (N) – contains nuts. The Environmental Health Officer advises that eating partially or uncooked meat, seafood and eggs may increase your risk for foodborne illness particularly if you have certain medical conditions.