



Dear Customer,

Many thanks for making a group booking with us at The Forest. To make sure your party goes as smoothly as possible, we ask you to choose one of the menus below.

If your party is booked on Sunday lunchtime, we will automatically include our roast lunches on the menu of your choice. Please let us know which menu you are using a minimum of 48 hours before your party date.

If you have any specific requirements or if you are on a restricted time frame, then we strongly recommend pre-ordering your meals.

If you would like us to help with any added touches to make your party even more special, then please let us know and we can put you in touch with our designated special events planner.

If you have any problems with choosing a menu, please do not hesitate to contact us via phone, 01527 894422, or email [info@theforestatfeckenham.com](mailto:info@theforestatfeckenham.com)

Many thanks,

The Forest Team

Please check with a member of The Forest team before ordering as some main courses may take 30 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 & eggs may increase your risk for foodborne illness particularly if you have certain medical conditions.



## Party Menu 1

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### Homemade soup of the day (V)

Ask for today's flavour

### Twice-baked Stinking Bishop soufflé (V)

Pear crisps, Perry cream, celery

### Free range chicken liver parfait

Red onion marmalade, pickles

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### Cod & crayfish fishcake

Buttered samphire, saffron beurre blanc, poached free range hen's egg

### Summer vegetable tart (V/N)

Walnut pastry, sesame rolled goats' cheese & walnut salad

### Corn-fed chicken breast wrapped in pancetta

Parmentier potatoes, chard, chicken livers, chanterelle mushrooms

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### Red velvet Arctic roll

Vanilla mascarpone ice cream, white chocolate mousse, dark chocolate sauce, candied beetroot crisps

### Espresso & bitter cherry marquise (N)

Cherry reduction & toasted hazelnut milkshake

### Selection of home-churned ice creams

Ask for today's flavours

**2 Courses £20 per head**

**3 Courses £25 per head**

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## Party Menu 2

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**Homemade soup of the day (V)**

Ask for today's flavour

**Free range chicken liver parfait**

Red onion marmalade, pickles

**Barrel aged feta & chargrilled peach salad (V/N)**

Toasted almonds, nut oil, smoked sea salt

**Twice-baked Stinking Bishop soufflé (V)**

Pear crisps, Perry cream, celery

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### Market fish

Sautéed new potatoes, leeks, peas & pancetta

**Summer vegetable tart (V/N)**

Walnut pastry, sesame rolled goats' cheese & walnut salad

**Corn-fed chicken breast wrapped in pancetta**

Parmentier potatoes, chard, chicken livers, chanterelle mushrooms

**Jimmy Butler's pork tenderloin & crispy pork belly**

Thyme fondant potato, buttered spring onions, black pudding crumb, apple & cider sauce

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### Mini croquembouche

White chocolate mousse, raspberry sorbet, milk chocolate

**Rhubarb & custard macaron (N)**

Poached rhubarb, crème mousseline, toasted almonds

**Espresso & bitter cherry marquise (N)**

Cherry reduction & toasted hazelnut milkshake

### Lemon soufflé

Crème Anglaise, poached raspberries

**2 Courses £24 per head**

**3 Courses £30 per head**

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## Party Menu 3

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### Sautéed button mushrooms (V)

Garlic cream, toasted onion bread, cheese crisp, dressed rocket

### Free range chicken liver parfait

Red onion marmalade, pickles

### Chilli crab cakes

Lime mayonnaise, spring onion salad

### Clonakilty black pudding Scotch egg

Homemade piccalilli

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### Summer vegetable tart (V/N)

Walnut pastry, sesame rolled goats' cheese & walnut salad

### Lightly poached sea bream

Courgette & spring onion croquettes, lemon, caper & courgette salad

### Jimmy Butler's pork tenderloin & crispy pork belly

Thyme fondant potato, buttered spring onions, black pudding crumb, apple & cider sauce

### 200gms Aubrey Allen rump steak

Homemade chips, roasted field mushroom, watercress & peppercorn sauce

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### Lemon soufflé

Crème Anglaise, poached raspberries

### Rhubarb & custard macaron (N)

Poached rhubarb, crème mousseline, toasted almonds

### Red velvet Arctic roll

Vanilla mascarpone ice cream, white chocolate mousse, dark chocolate sauce, candied beetroot crisps

### The Forest cheese board

**2 Courses £26 per head**

**3 Courses £32 per head**

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