



A la Carte

Starters

(All served with Crusty Bread)

Soup of the Day £4.95

*Smoked Beetroot Fritters,
Goats Cheese & Pesto Salad (v) £6.95*

Gruyere Cheese Soufflé (v) £7.95

*Smoked Mackerel & Burnt Lemon Cake,
Fresh Horseradish Crème Fraiche, Dressed Salad £6.95*

*Pepper Fried Crispy Frogs Legs,
Tomato & Caper Sauce, Basil Oil £8.95*

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

*Tartiflette – Baked Potato Dish with
Reblochon, Onions & Lardons £7.95*

*Confit Duck & Ginger Liqueur Terrine,
Fig & Apple Ketchup £7.95*

*Chestnut Mushrooms & Boursin Tart,
Caramelised Pecan Salad (v) £6.95*

*Pan Fried King Scallops, Vanilla Cauliflower Purée,
Pancetta Crumb, Green Chili Oil £9.95*

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 £9.95

Provençale: White Wine & Onions Tomato Sauce

Fricassé: Brandy & Mushrooms Cream Sauce

Roquefort: Blue Cheese Sauce

Au Poivre: Pepper Sauce

Served with choice of

*Triple Cooked Chips, Buttered New Potatoes or Mashed Potatoes
& Seasonal Vegetables*

(V) With Quorn instead of Chicken £10.95

Toulouse Sausages,

Creamy Mashed Potatoes & Seasonal Vegetables £8.95

Layered Butternut Squash Spiral Pie,

Sweet Pepper & Houmous, Spiced Tomato Sauce,

Buttered New Potatoes & Seasonal Vegetables (v) £12.95

Aubergine Tian, Wholegrain Mustard & Gruyere Crust,

Side Salad & Triple Cooked Chips (v) £12.95

Boeuf Bourguignon - Beef Brisket in Red Wine,

Mushrooms, Smoked Bacon & Shallots,

Creamy Mash Potatoes & Seasonal Vegetables £15.95

Braised Pork Belly, Celeriac & Pear Mash,

Buttered Kale, Red Onion & Bacon Jam £13.95

Guinea Fowl Breast,

Star Anise Spiced Cranberry & Pistachio Stuffing,

Roasted Fennel & Jerusalem Artichokes, New Potatoes £15.95

*Pan Fried Duck Breast,
Maple Syrup Vinaigrette, Sautéed Wild Mushrooms & Petit Pois,
Dauphinoise Potatoes £19.95*

*Roast Sea Bass Fillet, Buttered Carrot Purée,
Nutmeg Sautéed Spinach, Lemon Fried Pearl Barley £17.95*

*Salmon en Croute, Watercress & Toasted Cumin Cream Cheese,
Cherry Tomato Coulis, Triple Cooked Chips £16.95*

*Lamb Shank, Roasted Butterbeans & Chorizo,
Rosemary Red Wine Gravy, Creamy Mash Potatoes £19.95*

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

Side Orders

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

Children's Meal (under 10's) £6.95

<i>Sausages & Mash</i>	<i>Croque Monsieur & Chips</i>
<i>Pan Roasted Chicken & Chips</i>	<i>Tartiflette</i>
<i>Homemade Chicken Nuggets & Chips</i>	<i>Beef Burger & Chips</i>

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



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