

# NEW YEAR'S MENU

# 2023



FORRESTERS  
ARMS

TRADITIONAL PUB & DINING WITH ROOMS

## AMUSE BOUCHE

Jerusalem Artichoke Soup, Roasted Chestnuts

## STARTER

Ham Hock Terrine, Spiced Pineapple, Toasted Sour Dough  
Crab Cocktail with Warm Belinis  
Grilled Goats Cheese Tart, Roasted Figs

## MAIN COURSE

Venison Loin, Fondant Potato, Girolles, Pickled Berries  
& Red Wine Jus  
Guinea Fowl, Game Chips, Parsnip Puree, Cavalo Nero,  
Pedro Ximinez Sauce  
Monkfish Wrapped in Pancetta, Confit Tomatoes,  
Cauliflower Cous Cous, Oyster Mousse  
Aubergine & Courgette Mousakka, Roasted Baby  
Potatoes, Tenderstem, Apple Tzatziki

## DESSERT

Brown Butter Cake, Plums & Creme Fraiche  
Custard Tart, Apple & Calvados  
Chocolate Delice, Griotine Cherrys

## TO FINISH

Chefs Selection of Cheese, Peters Yard Crackers,  
Chutney, Sticky Toffee Crackers, Grapes & Pear Juice

Freshly Brewed Taylors of Harrogate Coffee & Truffles

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5 courses £80pp

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**Available  
6.30 pm until 8.30 pm  
The table will remain  
yours for the evening.**

**A pre-order will be  
required by Monday 25th  
December**

**Why not stay over?  
Rooms from £169  
including brunch**

