

# The Forge Tearooms - Sample Menu

## STARTERS

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- Cream of vegetable soup
- Mixed game terrine with homemade chutney
- Pan seared mackerel fillet on a warm potato salad
- Pea spring onion and Parmesan risotto
- Grilled black pudding on a grain mustard mash

## MAIN COURSE

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- Medallions of venison with parsnip puree and green lentils
- Roast belly of pork with caramelized apple crisp bacon and baby onions
- Slow cooked confit of lamb shoulder with wild mushrooms
- Poached smoked haddock with baby spinach and a poached egg
- Grilled Sirloin steak with a Yorkshire Blue cheese sauce

## DESSERT

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- Lemon Crème brulee with shortbread biscuits
- Apple tart tatin with vanilla ice cream
- Chocolate and mocha tart
- Selection of Dairy Dale ice creams
- Cheese plate with celery apple and grapes