



# Appetisers

## **FLAT MUSHROOM BAKE**

A flat mushroom topped with sliced tomatoes, lardons of smoked bacon, fresh basil and mozzarella, baked in the oven and finished with parmesan cheese  
(available as a vegetarian option without the bacon)  
(Also available as a main course option)

## **OLDE FORGE SMOKIES**

Flakes of smoked haddock baked en cocotte with tomatoes, red leicester cheese and cream

## **CHICKEN LIVER PARFAIT**

A smooth chicken liver parfait, garnished with salad and served with a caramelised red onion marmalade

## **BAKED AVOCADO WITH CRAB**

Half an avocado filled with fresh crab meat and topped with mozzarella cheese, then baked in the oven and served on a bed of fresh salad

## **THAI KING PRAWN STIR FRY**

King prawns with spring onions, pak choi and fine egg noodles, stir fried in a pad thai sauce

## **CHICKEN LIVERS WITH BRANDY**

Pan-fried chicken livers with streaky bacon and a creamy onion sauce

## **FRUIT COCKTAIL (v)**

A refreshing selection of melon, pineapple and strawberries

## **SMOKED SALMON & KING PRAWN SALAD**

A selection of slices of finest Scottish smoked salmon and king prawns, served with a marie-rose sauce

## **PETIT DEJEUNER SALAD**

A warm salad of poached egg, lardons of smoked bacon and croutons laid on a bed of fresh lettuce leaves and finished with a warm balsamic vinaigrette dressing

## **BAKED GOAT'S CHEESE (v)**

Local Chabis goat's cheese, baked 'til golden brown, served with a garnish of salad and a sweet tomato and chilli chutney

## **SWEET ROASTED PEPPERS WITH GARLIC (v)**

Red and yellow peppers roasted in the oven with whole cloves of garlic, fresh thyme and honey, served on a toasted wholemeal muffin, finished with warm balsamic vinegar dressing and shavings of parmesan cheese.  
(Also available as a main course option)





# Main Dishes

## **OVEN BAKED CHICKEN**

Breast of chicken stuffed with Boursin cheese, sun-dried tomato and fresh basil, foil wrapped and baked, served with a fresh basil and sun-dried tomato cream sauce

## **SCOTCH SIRLOIN STEAK WITH MADEIRA & CHESTNUT MUSHROOMS**

Finest sirloin steak griddled to your liking, and served with a rich red wine, madeira and chestnut mushroom sauce

## **ROASTED STUFFED QUAIL**

Two boned quail stuffed with a chicken liver pâté and wrapped in bacon, roasted and served with a redcurrant and white wine jus

## **VEGETARIAN STIR-FRY**

A delicious stir-fry of Chinese pak choi, courgette, red and yellow peppers, mange tout, baby sweetcorn and pineapple combined with fresh ginger, chillis and coriander

## **SALMON WITH CITRUS BUTTER SAUCE**

A roasted fillet of finest Scottish salmon served with an orange and lime butter sauce

## **BEEF STROGANOFF**

Strips of beef filet, coated in paprika, served in a sour cream and mushroom sauce

## **SWEET HONEYED DUCK**

Pan fried breast of Gressingham duck served with a honey, sherry, chilli and soy sauce

## **PORK WITH HERBS & APRICOTS**

A roasted pork tenderloin filled with a mustard, herb and apricot stuffing, wrapped in smoked bacon and served with a cream cider sauce

## **SEA BASS Á LA PORTUGESE**

Filletted sea bass baked in the traditional manner with shallots, rosemary, red and yellow peppers, tomatoes, olive oil and lemon juice (shallow fried sea bass fillets are available as a simpler alternative)

## **CALVES LIVER AND BACON**

Calves liver sautéed in butter, white wine, shallots and lardons of smoked bacon

**ALL MAIN DISHES ARE SERVED WITH A SELECTION OF FRESH VEGETABLES**





# Desserts

A selection of freshly prepared desserts

Fresh filter coffee or a selection of teas served with cream/milk  
and after dinner mints  
£2.25 per person

We would like to remind our guests that The Olde Forge Hotel & Restaurant  
is a non-smoking establishment.

For the consideration of other guests, we would respectfully ask you to  
refrain from using mobile telephones in the restaurant.

**Allergen advice is available for all our dishes.  
For more information please do ask at time of ordering.**

We hope you enjoyed your visit to The Olde Forge Hotel and Restaurant ~  
we look forward to seeing you again soon.



Three course meal £28.50

10% service charge additional

