

The Olde Forge Hotel and Restaurant, Magham Down. 01323 842893

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 PÂTÉ

A smooth chicken liver pâté, 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 finished under the grill

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 an 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 tomatoes 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 (v)

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 fillet 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 PORTUGUESE

Filletted sea bass served 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 COURSES SERVED WITH VEGETABLES & POTATOES

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 hotel

V – VEGETARIAN OPTION

For the consideration of other guests, we would ask that no mobile phones are to be used in the restaurant.

Dress code for the restaurant is smart/ casual. Jackets are not necessarily required however diners are requested not to wear shorts or sports wear.

**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