



CHRISTMAS MENU 2019

THE FORESTER EALING

Two courses £24.00 Three courses £28.00



Bloody Mary Prawn Cocktail

Prawns marinated in a spiced mayonnaise sauce served on a bed of shredded lettuce
Seasoned with paprika, salt, pepper & lemon

Smoked Salmon & Potato Roti

Crispy potato roti topped with the finest crème fraîche and smoked salmon,
Seasoned with chives and peppers

Butternut Squash Soup (V)

A hearty and warming classic butternut squash soup served with croutons

Winter Cress Tart (V)

Home-baked tart filled with egg, cheese, broccoli, carrots, tomato & peppers,
Topped with cress



Traditional Christmas Roast

A selection of roast turkey, beef and gammon loaded with fresh herbs,
Served with the traditional carvery vegetables, potatoes, carrots, honey parsnips,
Stuffing, Brussels sprouts, cauliflower cheese, pigs in blankets,
Yorkshire pudding and rich gravy

Homemade Vegetarian Nut Roast (v)

Delicious and moist nut-roast made with seasonal vegetables,
Served with roast potatoes and rich gravy

Crispy Pan-Seared Salmon

Pan-fried crispy salmon fillet with creamy white wine butter sauce,
Bedding with vegetables, potatoes, carrots and broccoli



Christmas pudding topped with cherries, served with vanilla custard

Pear Tart Tatin served with double cream



THAI CHRISTMAS MENU 2019

THE FORESTER EALING

Two courses £24.00 Three courses £28.00



Mixed Asia Wraps

A selection of Asia Wraps; Duck, Beef & Salmon served with crispy mixed leaf salad
Glazed with hoisin sauce

Steamed Mussel Broth

Steamed with coconut milk, lemon grass, lime leaves & chilli
Served with warm crusty roll

Steamed Tofu (V)

Steamed Tofu served over soy sauce, ginger, chilli and onion dressing

Vegetable Parcels (V)

A selection of golden parcel, corn cake and freshly rolled crispy tofu
Served with sweet chilli sauce



Roast Poussin

Oven-roasted Poussin marinated in parsley, garlic and honey
Served with potatoes, carrots, cauliflower cheese and broccoli, glazed with tamari sauce

Three Musketeer (v)

Steamed Chinese greens, carrots, thousand year mushrooms
Served with crispy golden egg noodle in a classic brandy-laced gravy

Crispy Pan-Fried Tofu (V)

Pan-fried crispy tofu with rich and authentic Thai creamy curry sauce
Served with steamed jasmine rice

Lamb Shank

Slow-cooked lamb shank in coconut milk, cinnamon, nutmeg, star anise, cloves & fennel
Served with potato, onion & shallots



Deep fried ice cream topped with chocolate sauce

Pandan Custard Pancake served with vanilla ice cream



PARTY BUFFET 2019

THE FORESTER EALING

Thai: £9 /person

Vegetable Spring Rolls
Thai Style Fried Chicken Wings
Vegetarian Samosas
Prawn on Toast
Mixed Prawn Cracker

Thai: £11 /person

Chicken Goujons
Cocktail Sausages
Vegetable Spring Rolls
Chicken Satay
Prawn Tempura

Traditional: £14 /person

Glazed Party Meatballs
Crumb Coated Little Chicken Schnitzels
Pigs in Blankets
Bacon Wrapped Chicken Livers
Straight Cut Chips

Canapes: £9 /person

Brie, Tomato, Olive (V)
Mini Salmon Crostini
Dates with Blue Cheese
Devilled Eggs
Prawns in Blankets

We will be open Christmas day from 12 – 3pm for drinks!

Our Christmas Menu and Party Buffet will be available from
23rd November until 23rd December.