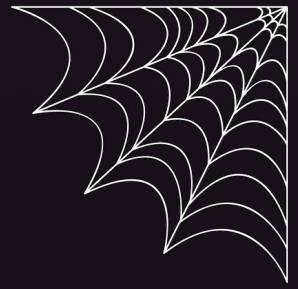
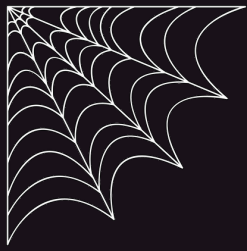


**FOREST
BRASSERIE**

HALLOWEEN SPECIALS MENU

31ST OCTOBER - 2ND NOVEMBER 2024





FOREST BRASSERIE

STARTER

£8.00

Roasted Pumpkin Velouté
with Smoked Duck (Vg)

MAIN COURSE

£21.00

Roasted Harissa Marinated Pumpkin,
Chickpea Halloumi (V,Vg)

DESSERT

£8.00

Devil made Pumpkin Pie served with
Clotted Cream Ice Cream (V)

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your choices. Ce – celery C – crustaceans E – egg F – fish G – cereals containing gluten GF – gluten free L – lupin M – milk & dairy MMo – molluscs Mu – mustard N – tree nuts P – peanuts Se – sesame Sh – shellfish So – soybeans Su – sulphur dioxide & sulphites Vg – vegan V – vegetarian Vg* – dish can be adapted to vegan V* – dish can be adapted to vegetarian

