



Welcome to Forde!

This festive season, we've crafted sharing plates full of festive flavours made for sharing, tasting and enjoying together. Raise a glass, share the feast and make it a Christmas to remember.

Take your time and explore our drinks menu between plates.

Most of all - enjoy a fantastic meal together.



Chef Patron - Matt Healy

Festive Sharing Plates

We Recommend Three 🌀's Per Person

* to be read in conjunction with the winter sharing plates menu

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| 🌀🌀 Festive Camembert Board <i>GFO</i> | 22.5 |
| <i>Pigs in Blankets, Roasted Parsnips, Hasselback Potatoes Baby Cabbages, Sourdough, Cranberry Jelly</i> | |
| 🌀 Pigs in Blankets <i>GF</i> | 10 |
| <i>Roasted Red Pepper Ketchup</i> | |
| 🌀 Hasselback Potatoes <i>GF/V</i> | 9.5 |
| <i>Brie & Cranberry Sauce</i> | |
| 🌀🌀 Mini Beef Wellington <i>GF</i> | 35 |
| <i>Duxelles, Serrano, Baby Spinach</i> | |
| 🌀 Roasted Baby Cabbages <i>GF/V/Ve</i> | 8.5 |
| <i>Toasted Sesame Seeds, Sriracha</i> | |

Festive Desserts

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| 🌀 Chocolate Orange Cremoux <i>GF/V</i> | 8.5 |
| <i>Granola, Candied Orange</i> | |
| 🌀 Rhubarb Crème Brulee <i>GF/V</i> | 8.5 |
| <i>Shortbread Biscuit</i> | |
| 🌀 Christmas Cake <i>GF/V</i> | 8.5 |
| <i>Sweet Blue Cheese Frosting, Christmas Pudding Ice Cream</i> | |

Please Notify Your Server of Any Allergies or Dietary Preferences

GF(O) – Gluten Free (Option), V(O) – Vegetarian (Option), Ve(O) – Vegan (Option)