



## 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

🎄🎄 **Festive Camembert Board GFO** 22.5

*Pigs in Blankets, Roasted Parsnips, Hasselback Potatoes  
Baby Cabbages, Sourdough, Cranberry Jelly*

🎄 **Pigs in Blankets GF** 10

*Roasted Red Pepper Ketchup*

🎄 **Hasselback Potatoes GF/V** 9.5

*Brie & Cranberry Sauce*

🎄🎄 **Mini Beef Wellington GF** 35

*Duxelles, Serrano, Baby Spinach*

🎄 **Roasted Baby Cabbages GF/V/Ve** 8.5

*Toasted Sesame Seeds, Sriracha*

## Festive Desserts

🎄 **Chocolate Orange Cremoux GF/V** 8.5

*Granola, Candied Orange*

🎄 **Rhubarb Crème Brûlée GF/V** 8.5

*Shortbread Biscuit*

🎄 **Christmas Cake GF/V** 8.5

*Sweet Blue Cheese Frosting, Christmas Pudding Ice Cream*

Please Notify Your Server of Any Allergies or Dietary Preferences

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