

# The Olde Forge Hotel and Restaurant, Magham Town. 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 and toasted brioche

### 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, served on a toasted crouton

### 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 apricot and ginger 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

### CALVES LIVER AND BACON

Calves livers sautéed in butter, white wine, shallots and lardons of smoked bacon

### 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

### CREAMY PORK TENDERLOIN

Pieces of succulent pork tenderloin, shallow fried with shallots, mushrooms and served with a creamy marsala 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)

### HERB CRUSTED LAMB

A herb-crusted rack of English lamb, roasted and served with mint sauce and redcurrant jelly

## DESSERTS

**A SELECTION OF FRESHLY PREPARED DESSERTS**

**FRESH FILTER COFFEE SERVED WITH CREAM & MINTS**

**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 jeans, shorts or sports wear.**

Parties that arrive short of the numbers booked will be charged at the rate of £12 per absentee at our discretion.

We hope you enjoyed your visit to The Olde Forge Hotel and Restaurant ~ we look forward to seeing you again soon.

Three course meal, incl. coffee

£27.95

(inclusive of VAT)

10% service charge additional

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