

76  
BROAD STREET

**F** THE **FORGE  
& FERN**  
STAPLE HILL

BRISTOL  
BS16 5NL

# CHRISTMAS

# 2026



*Celebrate with your family, friends,  
colleagues, and teams, at The Forge & Fern!*

*Our special Christmas menu with all the trimmings and holiday  
cocktails, will be available from 20 Nov until 24 Dec 2026*

## PRICES

£37 2 course

£42 3 course

## EARLY BIRD

£27 2 course

£32 3 course

*Early bird available Monday to Wednesday up to 16th December*

*For all bookings and enquiries visit the links below and  
our dedicated team will be on hand to help!*

### BOOK ONLINE:

[theforges.co.uk/fern/bookings](https://theforges.co.uk/fern/bookings)

Or get in touch via

email: [fern@theforges.co.uk](mailto:fern@theforges.co.uk)

*A £10 per head deposit is required to secure your booking. We ask that you please inform us of any allergens in advance.*

*We are adding an optional 12.5% service charge to all our festive menu bookings.*

*Thank you and see you soon!*

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### STARTERS

*Velouté of Roasted Butternut Squash Sage-infused herb oil, toasted pumpkin seeds, sourdough crisps. (VG)*

*Devon Crab & King Prawn Cocktail Dill and smoked paprika Marie Rose sauce, crisp gem lettuce, avocado mousse, toasted rye bread. (GFOA)*

*Smoked Duck, Red Onion & Wild Mushroom Terrine Truffle, fig chutney, toasted brioche. (GFOA)*

*Whipped Goat's Cheese & Heritage Beetroot Tart Watercress and shallot salad, pistachio crumb, aged balsamic glaze. (V)*

### MAIN COURSES

*All traditional festive roasts are served with goose fat rosemary & garlic roast potatoes, maple-glazed root vegetables, Brussels sprouts with roasted chestnuts, buttered winter greens and rich pan gravy.*

*Roast Turkey Breast Parcel Wrapped in smoked streaky bacon with sage, onion & cranberry stuffing, served with a traditional pig in blanket. (GF)*

*Stout-Braised Beef Feather Blade Caramelised onion purée, smoked pancetta lardons and a traditional pig in blanket. (GF)*

*Wild Mushroom, Chestnut & Cranberry En Croûte Spiced lentils, olive oil roasted potatoes, seasonal vegetables and rich redcurrant gravy. (VG)*

*Hot Honey & Pistachio-Crusted Salmon Supreme Buttered crushed new potatoes, tender stem broccoli and a lemon & dill velouté. (GF)*

### DESSERTS

*Dark Chocolate Truffle Torte Glossed mirror glaze, golden redcurrant vine (VG, GF)*

*Blood Orange Panna Cotta Tart Candied blood orange and citrus syrup. (V)*

*Traditional Christmas Pudding Warm brandy sauce. (V, GF)*

*British Artisan Cheese Board Snowdonia Black Bomber, Wookey Hole Cave Aged Cheddar, spiced pear & fig chutney, charcoal crackers.*