



CHRISTMAS 2019 DINNER MENU

To Nibble

A selection of festive canapes

To Start

Confit & smoked chicken & pistachio terrine, mango, pickled enoki mushroom, coriander & chilli salad

Creamed cauliflower & chive velouté, cheese beignet, truffle oil

Gin & beetroot cured salmon, cucumber, lemon crème fraiche, rye bread

Main

Pan roasted fillet of hake, prawn bisque, buttered samphire, herb crust

Braised pork belly, caramelised apple, black pudding, dauphinoise potato, cider jus

Ballotine of turkey, sage & apricot stuffing, bread sauce croquette, trimmings, gravy

Chestnut, wild mushroom & butter bean wellington, lemon thyme cream sauce

Pre-Dessert

Sloe gin & blackberry sorbet

Dessert

Baked Alaska, Christmas pudding ice cream, gingerbread

Santa's hot chocolate, cranberry marshmallow, vanilla cream, white chocolate, orange & ginger cookie

Assiette of miniature desserts

5 courses including tea / coffee - £19.95



archersrestaurant



HEART OF
WORCESTERSHIRE
COLLEGE