



CHRISTMAS 2022 DINNER MENU

To Nibble

A selection of festive canapes

To start

Confit & smoked chicken & pistachio terrine, mango, coriander & chilli salad

Creamed cauliflower & chive velouté, cheese beignet, truffle oil (V)

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

Main

Pan roasted fillet of hake, prawn bisque, 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 (V)

Pre-Dessert

Sloe gin & blackberry sorbet (V)

Dessert

Baked Alaska, Christmas pudding ice cream, gingerbread (V)

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

Glazed lemon & lime tart, raspberry sorbet (V)

5 courses including tea / coffee - £22



archersrestaurant



HEART OF
WORCESTERSHIRE
COLLEGE