



CHRISTMAS MENU 2023

Homemade festive canapes on arrival

4 COURSES
£23.50

TO START

Jerusalem artichoke & potato soup, chorizo & chives
Roasted wild mushroom, lemon & thyme tartlet, hazelnut dressing (V)
Smoked chicken & leek terrine, fig chutney, sourdough toast

MAIN

Roasted butternut squash & rosemary tart tatin, blue cheese & toasted walnuts (V)
Braised blade of beef, roasted shallot, savoy cabbage & red wine jus
Pan roasted hake, curried mussel chowder, pak choi & parmentier potatoes
Ballotine of turkey, sage & apricot stuffing, bread sauce croquette, trimmings, gravy

PRE-DESSERT

Prosecco & tangerine sorbet (V)

DESSERT

Treacle tart, banana & passion fruit ice cream (V)
Iced Christmas pudding parfait, chocolate, candied walnut (V)
Orange & gingercake trifle, rum, caramelised almonds

Tea / Coffee & Petit Fours

Please advise your server of any allergies or dietary requirements on arrival. Thank you.



archersrestaurant

