

TASTING MENU

22ND FEBRUARY 202



Nibble

Selection of homemade canapes

Amuse-bouche

Celeriac & apple veloute, hazelnut foam (V)

To start

Confit duck bon bon, beetroot & burnt orange

Fish

Seared cod, shaved fennel, caviar & prosecco sauce (GF)

Main

Lightly curried chicken ballotine, sweet potato pakora, raisen, tikka sauce (GF)

Pre-dessert

Lemon & lime sorbet (V, GF)

Dessert

Rhubarb & custard mille feuille, white chocolate & ginger ice cream (V)

Tea / Coffee & Petit Fours

Please advise your server of any allergies of intolerances on arrival.
Thank you.



7 COURSES

£24.00



archersrestaurant



HEART OF
WORCESTERSHIRE
COLLEGE