

ARCHIE'S

AT HOME

Menu **June - July**

Starters

Seared Beef Carpaccio with Peppery Rocket & Parmesan
Summer Isles Langoustine with Garlic Butter on a Herb Risotto
Lobster Ravioli served with Pea Shoots
Pan Fired Sea Bass with Tomato Salsa & Wild Rocket
Cured Slices of Organic Salmon with Onion Confit & Smoked Bacon
Asparagus, Pear & Fennel Salad with Blue Cheese & Pickled Walnuts
Asparagus with Poached Quails Eggs, Pancetta & Lemon Butter Sauce
Glazed Goats Cheese & Beetroot with Pea Shoot Salad

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Main Courses

Rib of Beef, with Garlic Roast Potatoes & Seasonal Salad
Roast Loin of Pork with Fennel Mash Potato & Buttery Spinach
BBQ Marinated Butterfly Leg Lamb served with
Roast Vegetables, Braised Fennel, Jersey Royals & Salsa Verde
Fillet of Sea Bass with Sautéed Roast Potatoes & Fennel served with a Seasonal Salad
Spice Crusted Salmon with Asparagus Rocket & Preserved Lemon Salad
Red Mullet with Roasted Jersey Royals, Purple Sprouting Broccoli & Courgette Gratin
Whole Baked Brill with Sautéed Roast Potatoes and Fried Chilli Cabbage

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Desserts

Individual Walnut Meringues with Whipped Cream & Summer Berries
Lemon Tart served with Crème Fraiche & Raspberries
Chocolate Bomb served with a Quenelle of Vanilla Ice Cream
Summer Berries with White Chocolate Sauce
Rhubarb Tarte Tatin or Rhubarb & Almond Tart served with Crème Fraiche

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Selection of British Cheeses