

ARCHIE'S AT HOME

WINTER MENU JANUARY & FEBRUARY

STARTERS

- Lobster Ravioli with Rocket Salad
- Pan Fired Scallops with Jerusalem Artichoke Puree & Roasted Pork Belly
- Linguini with Chanterelle Mushrooms
- Butternut Squash Risotto
- French Onion Soup

MAIN COURSES

- Seared Sirloin of beef with Spinach and Béarnaise Sauce
- Fillet Of Venison or Beef with Jerusalem Artichoke Puree, January Red Cabbage with Capers & Mini Crisp Potatoes
- Guinea Fowl Breast with Roast Tomato & Pancetta Lentils
- Baked Tandoori Cod with Wasabi Mash & Watercress
- Baked Sea Bass with Sautéed Potatoes & Fried Chilli Cabbage
- Baked Halibut with Butternut Squash Risotto & Watercress

DESSERT

- Lemon Tart
- Chocolate Pot
- Flourless Chocolate Cake
- Individual Mini Apple Crumbles with Vanilla Ice Cream
- Banana Filo Warps with Vanilla Ice Cream
- Selection of Cheeses