



£20.95 for three courses



archersrestaurant

Christmas Lunch 2026

TO START

Butternut Squash & Apple Soup,
Parmesan Croutons & Chilli Oil (GF,V)

Chicken & Smoked Ham Terrine, Mulled Worcestershire Pear
Chutney, Toasted Brioche

Goats Cheese Panna Cotta, Beetroot Chutney,
Balsamic Glaze with Rye Bread (V)

MAIN COURSE

Roast Chicken Ballotine, Thyme & Apricot Stuffing, Pig in Blanket,
served with Gravy

Pork & Red Onion Marmalade En-Croute with a Cider Jus

Honey Butter Glazed Salmon, Holiday Tapenade,
Crème Fraiche & Dill (GF)

Mushroom, Jackfruit & Tarragon Wellington, Redcurrant Jus (V)

All served with seasonal Roast Potatoes, Roast Parsnips
Roast Carrots, Braised Red Cabbage & Sprouts

DESSERT

Chocolate & Pear Trifle (V)

Winter Berry Vacherin, Stem Ginger Ice Cream (GF / V)

Traditional Christmas Pudding, Brandy Sauce (V)

TO FINISH

Complimentary Fresh Filter Coffee

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Booking and Pre-Order

Please return completed with full payment by **Thursday 12th November** to secure your booking.

Date of Booking: _____

Name of Booking: _____

Covers: _____

Contact Number: _____

Email: _____

Special Dietary Needs/Allergies: _____

Deposit Amount Paid: _____

Balance to Pay on the Day: _____

Please complete the order form below with the quantities for your booking:

_____ x Roasted Butternut Squash & Apple Soup

_____ x Chicken & Smoked Ham Terrine

_____ x Goats Cheese Panna Cotta

_____ x Roast Chicken Ballotine

_____ x Pork & Red Onion Marmalade En-Croute

_____ x Honey Butter Glazed Salmon

_____ x Mushroom, Jackfruit & Tarragon Wellington

_____ x Chocolate and Pear Trifle

_____ x Winter Berry Vacherin

_____ x Traditional Christmas Pudding

Please Note!

NO changes to meals pre-ordered can be made on the day.

Please make sure the details above are correct & make a note of who has ordered what in your party for your reference!