

ARCHERS RESTAURANT

Seasonal Supper Pie Night Thursday 27th March

Starters

Curried partridge scotch egg, walnut ketchup

Focaccia, balsamic and olive oil

The Pies

Chicken, tarragon and mushroom pie

A slice of slow cooked chicken in red wine, encased in short crust pastry

Bridlington Bay Fish Pie

Cod, home smoked salmon and haddock, prawn and lobster, saffron mash

Sponsored by Watson's Bridlington Lobster

Pithivier of early spring vegetables

Layers of caramelised leeks, purple sprouting broccoli, peas and spring cabbage in creamy mascarpone enclosed in flaky pastry

All pies served with seasonal greens and buttered new potatoes

Dessert

Panna cotta, rhubarb compote

Citrus pudding soufflé, crème anglaise