



STARTERS

ROASTED PARSNIP & CARROT SOUP (VE) (NG-OPT)

RUSTIC FARMHOUSE PATE, CHUTNEY (NG-OPT)

CHEFS GRAVADLAX, DILL MAYONNAISE (NG)

MAINS

PRIME TOPSIDE OF BEEF, YORKSHIRE PUDDING, HORSERADISH CRISPS, SEASONAL TRIMMINGS (NG-OPT)

CROWN OF TURKEY, PIGS IN BLANKETS, CHESTNUT STUFFING, BREAD SAUCE, SEASONAL TRIMMINGS (NG-OPT)

FRESH FILLET OF RAINBOW TROUT, WILTED SPINACH, LIGHT CRAYFISH, WHITE WINE & CREAM SAUCE (NG)

WILD MUSHROOM & PECAN STROGANOFF WITH PARMESAN & THYME TUILLE (VE) (NG)

DESSERTS

TRADITIONAL CHRISTMAS STEAMED PUDDING, BRANDY SAUCE

BAKED LEMON & GINGER CHEESECAKE, FRUIT COMPOTE (V)(NG)

WHITE CHOCOLATE & WHISKEY MOUSSE (V)(NG)

PROSECCO SOUPE DE FRUITS ROUGE (VE)(NG)

£25 PER PERSON 2 COURSE

£30 PER PERSON 3 COURSE

£10 PER PERSON DEPOSIT REQUIRED TO SECURE A BOOKING AND PRE-ORDERS MUST BE RECEIVED BY 30TH NOVEMBER 2021.

10% DISCRETIONARY SERVICE CHARGE ADDED TO FINAL BILL

DISHES SUBJECT TO AVAILABILITY

PLEASE ASK FOR ANY FURTHER ALLERGY INFORMATION (V) VEGETARIAN, (VE) VEGAN, (NG) NON - GLUTEN

THE CORE OF CHICHESTER