



AMUSE BOUCHE

CRANBERRY & MINT JELLY

STARTERS

ROASTED CARROT & PARSNIP SOUP, BREAD ROLL & BUTTER (V) (VE-OPT)

PULLED PORK TERRINE, MELBA TOAST, RICH APPLE CIDER JAM

FRESH SCALLOPS ON BLACK PUDDING, CRÈME FRAICHE & CHIVE DRESSING

ENTREMENT

PROSECCO SORBET

MAINS

SLOW ROASTED HAMPSHIRE TOPSIDE OF BEEF, HORSERADISH CRISPS,
YORKSHIRE, BEEF STOCK GRAVY

SUCCULENT CROWN OF SUSSEX TURKEY, HOME MADE SAGE & CHESTNUT
STUFFING

HAKE CARTOUCHE BAKED LEMON & BUTTER, SAUTEED MIDI POTATOES

SUPERFOOD ROASTED NUT CAKE (VE)

ALL SERVED WITH WINTER FRESH VEGETABLES OF CAULIFLOWER CHEESE,
BRUSSELS SPROUTS, CARROTS AND CRUNCHY PARSNIPS, HOMEMADE
YORKSHIRE PUDDING, ROASTED POTATOES (EXCEPT PORK CHOPS) AND
HAMPSHIRE PIGS IN BLANKETS (EXCEPT SUPERFOOD NUT ROAST)

GRILLED FRESH RAINBOW TROUT FILLETS, BUTTERED NEW POTATOES,
GREEN BEANS, DRIZZLED WITH A LEMON OLIVE OIL

THE CORE OF CHICHESTER



DESSERTS

TRADITIONAL CHRISTMAS FRUIT PUDDING, BRANDY CUSTARD

HOMEMADE CHOCOLATE & ORANGE BROWNIE, FRESH CREAM

PEPPERMINT CREAM PIE (VE)

3 SCOOPS OF ICE CREAM/SORBET -

ICE CREAM (V) (NG)

SORBETS (VE) (NG)

BOURBON VANILLA
BELGIAN CHOCOLATE
STRAWBERRIES & CREAM
SALTED CARAMEL
GINGER & HONEY COMB

PASSIONFRUIT
MANGO
RASPBERRY
LEMON

PETIT FOURS

COFFEE

TEA

£85 PER PERSON

CHILDREN UNDER 12 CAN GET ½ PORTIONS FOR £45

£30 PER PERSON DEPOSIT REQUIRED TO SECURE A BOOKING, PRE-ORDERS MUST BE RECEIVED BY 15TH DECEMBER 2021
10% DISCRETIONARY SERVICE CHARGE ADDED TO THE FINAL BILL

DISHES SUBJECT TO AVAILABILITY

(V) VEGETARIAN, (VE) VEGAN, (VE-OPT) VEGAN OPTION AVAILABLE ON REQUEST.

ANY OTHER ALLERGIES PLEASE CONTACT US AND WE WILL ADVISE YOU ON DISHES ACCORDINGLY

THE CORE OF CHICHESTER