



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 CREAMED STROGANOFF (VE)(NG-OPT)

DESSERTS

TRADITIONAL CHRISTMAS STEAMED PUDDING, BRANDY SAUCE

RHUBARB & SHERRY CRUMBLE, THICK CREAM

RICH CHOCOLATE & PORT BROWNIE, VANILLA ICE CREAM (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