



AMUSE BOUCHE

BEETROOT & GOATSCHEESE BLINIS (NG)

CHRISTMAS DAY MENU 2022

STARTERS

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

PULLED PORK TERRINE, MELBA TOAST, RICH APPLE CIDER JAM (NG-OPT)

SCALLOPS ON BLACK PUDDING, CRÈME FRAICHE & CHIVE DRESSING (NG)

BRIGHTON BLUE, FIG & WALNUT SALAD, PEAR DRESSING (V)

ENTREMENT

PROSECCO SORBET (VE)

MAINS

SLOW ROASTED HAMPSHIRE TOPSIDE OF BEEF, HORSERADISH CRISPS, BEEF STOCK GRAVY (NG-OPT)

SUCCULENT CROWN OF SUSSEX TURKEY, HOME MADE SAGE & CHESTNUT STUFFING (NG-OPT)

SUPERFOOD ROASTED NUT CAKE (VE-Opt)

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

GRILLED RAINBOW TROUT FILLETS, BUTTERED NEW POTATOES, GREEN BEANS, LEMON OIL

DESSERTS

TRADITIONAL CHRISTMAS FRUIT PUDDING, BRANDY CUSTARD

HOMEMADE CHOCOLATE & ORANGE BROWNIE, FRESH CREAM

MATCHA GREEN TEA TART, BLACKBERRY SORBET (VE)(NG)

3 SCOOPS OF ICE CREAM/SORBET

- SORBETS (VE) (NG) - PASSIONFRUIT, LEMON, RASPBERRY, MANGO

ICE CREAM (VE) (NG) - BOURBON VANILLA, SALTED CARAMEL, BELGIAN CHOCOLATE, GINGER &

HONEYCOMB, STRAWBERRIES & CREAM, TOFFEE & HONEYCOMB

COFFEE or TEA & PETIT FOURS

£90 PER PERSON

Children under 12 can get ½ Portions for £50

£30 per person deposit required to secure a booking, pre-orders must be received by 15th December 2022.

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