



CHRISTMAS DAY MENU 2023

AMUSE BOUCHE

QUAIL EGG, CRÈME FRAÎCHE, CHIVE BLINIS (NG)(V)

STARTERS

SPICED BUTTERNUT SQUASH SOUP, TOASTED HOMEMADE BREAD & BUTTER (V) (VE-OPT) (NG-OPT)

GAME TERRINE, ONION CHUTNEY, WARM HOMEMADE BREAD (NG-OPT)

SCALLOPS, CAULIFLOWER PURÉE & CRUMB, PICKLED GOLDEN RAISINS (NG)

HONEY ROASTED FIGS, POACHED PEAR, GOATS CHEESE MOUSSE, HAZLENUT DRESSING (V)

ENTREMENT

LEMON SORBET (VE)

MAINS

ROASTED BEEF STRIPLOIN, YORKSHIRE PUDDING, BEEF STOCK GRAVY (NG-OPT)

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

BUTTERNUT SQUASH WELLINGTON (VE-OPT)

ALL SERVED WITH WINTER FRESH VEGETABLES OF BRAISED RED CABBAGE, BRUSSELS SPROUTS, CARROTS AND CRUNCHY PARSNIPS, ,
ROASTED POTATOES AND HAMPSHIRE PIGS IN BLANKETS (EXCEPT BUTTERNUT WELLINGTON)

PAN FRIED BRILL, SAUTEED NEW POTATOES & SPROUTS, PICKLED RED ONIONS, BROWN SHRIMP & LEMON BUTTER SAUCE (NG)

DESSERTS

TRADITIONAL CHRISTMAS FRUIT PUDDING, BRANDY CUSTARD

CHOCOLATE & PISTACHIO TORTE, CHOCOLATE & CHERRY ICE CREAM (V)

PECAN & DATE TART, RASPBERRY SORBET (VE)(NG)

CLEMENTINE POSSET, HOME MADE SHORTBREAD (NG)

COFFEE or TEA & PETIT FOURS

£95 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 2023 10% discretionary service charge added to the final bill

(NG) Non Gluten, (NG-Opt) Non Gluten option available on request, (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