



SIXTY FOUR
RESTAURANT & BAR

Autumn Menu 2019

Starters

Vegetable Scotch broth (W, C, V)

Channel Cod Fish Cakes, Sauce Tartare, Pea Shoots and Herb Oil. (W, F, E, Su, M)

Smoked Duck and Orange Salad, Quail Egg and Toasted Pine Nuts. (E, N)

Mains

Pan-fried Fillet of Salmon, Creamed Pureed Potatoes with Chives,
Tomato and Shallot Salsa. (F, D)

Chicken and Herb Ballantine, Fondant Potatoes, Red Wine, Mushroom and Tarragon Sauce
(W, E, D, C)

Roasted Vegetable Lasagne with a Basil Pesto. (W, E, C)

Desserts

Lemon Tart with Raspberries (W, E, D)

Vanilla Profiteroles, Salted Caramel Sauce (W, D, E)

Two Cheese, Cheese Board, Celery, Grapes and Biscuits (W, D, C)

2 Courses £10.00

3 Courses £12.50

Allergens

N= Nuts W=Wheat/Gluten D=Dairy E=Eggs F=Fish/Molluscs/Crustaceans
S=Soya SE=Sesame C=Celery M= Mustard Su=Sulphites L=Lupin
V=Suitable for Vegetarians

Please note that with prior notice we do endeavour to meet specific allergen requirements
Please Contact: gemma.savage@chichester.ac.uk