



Winter Menu 2019

Starters

Winter Vegetable Broth with Pearl Barley (C, W)

Galantine of Seasonal Game, Grape Chutney and Brioche (E, W, N, D, Su)

Red Onion and Smoked Cheese Tart, Tomato and Chive Dressing (E, W, D)

Pan-fried Mackerel, Sauce Remoulade (D, F, M, E)

Mains

Fillet of Seabass, Colcannon Potatoes, Tarragon Butter Sauce (D, F)

Braised Shoulder of Lamb, Parsnip and Vanilla Puree, Noisette Potatoes (D, C)

Roasted Chicken Crown, Crispy Bacon, Sage Stuffing, Petite Roast Potato (W, D, C, Su)

Wild Mushroom and Artichoke Pie (W, D, C, E)

Selection of Seasonal Vegetables (D)

Desserts

Sticky Gingerbread, Buttermilk Ice Cream, Caramel Sauce (D, W, E)

Seville Orange Rum Baba (D, W, E, Su)

Two cheese, Cheeseboard and Biscuits (D, W)

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

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