



Christmas Dinner Menu 2019

Starters

Spiced Parsnip Soup, Curry Oil & Croutons (W, D, S, C, SE, V)

Deep-Fried Camembert, Dressed Rocket Leaves & a Cranberry Gel (W, D, E, V)

Smoked Trout & Salmon Terrine, Apple & Walnut Salad, Light Horseradish Cream (E, F, D, N, M, SU)

Lime & Lychee Sorbet (E, V)

Mains

Traditional Roast Turkey Served With Traditional Bacon Wrapped Chipolatas, Chestnut & Sausage Meat Stuffing, Bread Sauce, Cranberry Sauce & Roasting Gravy (W, E, S, D, C, SE, SU)

Baked Supreme of Salmon Served on a Bubble & Squeak Mash, Crispy Leek & Saffron Butter Sauce (F, D, SU)

Griddled Loin of Bacon, Stilton Croquette & Celeriac Puree (W, E, D, C, M, SU)

Wild Mushroom, Winter Vegetable & Chestnut 'Shepherd's Pie (W, E, D, C, V)

Desserts

Chichester College Traditional Christmas Pudding, Served with Rum Sauce & a Brandy Butter (G, E, S, D, N, SE, SU V)

Tangerine Scented Bavarois, Tuile Biscuit & a Spiced Marmalade (W, E, D)

Sachertorte, Passion Fruit Sorbet (W, E, S, D, N, V)

Xmas Cheeses, Celery, Biscuits & Grapes. (W, D, C, V)

Tea/Coffee & Mince Pies (W, E, D, SU)

Price: £20.00

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