



SIXTY FOUR
RESTAURANT & BAR

Spring into Summer Menu 2019

Starters

Classic Chicken Caesar Salad with Pancetta (D, G, M, E)

Sussex Goats Cheese Salad with Beetroot and Orange (D, M, V)

Potted Spiced Crab Parfait, Seaweed Bap (D, F, G, M)

Golden Tomatoes Consommé (G, V)

Mains

Poached Fillet of Salmon, Jersey New Potatoes and English Asparagus, Wild Garlic Butter
Sauce (F, D, V)

Grilled Loin of Bacon, Bread Crumbed and Fried Poached Egg with Triple Cooked Potatoes
(Ham - Egg and Chips) (G, D)

Confit of Duck Leg, Mousseline Potatoes, Early Pods (D)

Moroccan Spiced Butter Nut Squash Pie, Harissa and Lime Yoghurt (G, D, S, C, V)

Desserts

Vanilla Cheesecake, Ginger Nut Biscuits and a Mango Sorbet (D, E, N)

Spring Berry Pavlova, Vanilla Cream, Fruit Coulis (D, V)

Two Cheese, Cheese Board (D, G, V)

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