



CHICHESTER ARMS

CHRISTMAS MENU

STARTERS

Prawn, Smoked Salmon and Cray Fish Cocktail

Served with bread and butter and Marie Rose sauce

Roast Squash and Sweet Potato Soup

Served with crusty bread and accompanied with a Buttermilk and Blue Cheese Sauce

Rich Chicken Live Pâté

Served with Brandy and Spiced Apple Chutney and Farmhouse Crusty Bread

Oven Baked Breadcrumbed Brie

Served with Sweet Pepper and Chilli Jam

MAINS

(All served with Seasonal Vegetables and Roast Potatoes)

Christmas Roast Turkey

Served with all the trimmings and Gravy

Roast Sirloin of Beef

Served with a homemade Yorkshire pudding, Caramelised Shallots and Madeira gravy

Crispy Pork Belly

Served with a Apple and Fennel purée and a rich Red wine and Onion gravy

Vegetarian Polenta and Goats Cheese Stack

Served with a warm Madeira and Honey dressing

Salmon, Spinach and Crème Fraîche Wellington

Served with a Lemon, Dill and White wine sauce

DESSERTS

(All served with your choice of ice cream, double cream or clotted cream)

Traditional Christmas Pudding

Served with Brandy Cream

Baileys and Dark Chocolate Cheesecake

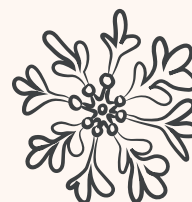
Velvet Chocolate Torte

Spiced Poached Pears

with mixed berries (served warm)

Winter Spiced Sticky Toffee Pudding

2 Courses £27.95 | 3 Courses £34.95



All bookings require a non-refundable £10 deposit per person to secure booking this will be taken off your total bill on the evening.

All parties are to choose as a group whether to collectively have the Two or Three course option.

