

STARTER

Roasted Red Pepper & Orange Soup, Chive Crème Fraiche, Herb Oil 

Duck, Pork & Pistachio Terrine, Cranberry & Black Pepper Crumpet

Roasted Beetroot Salad Whipped Feta, Baby Herbs 

House-Cured Salmon Gravlax Pickled Cucumber, Dill Crème Fraiche, Rye Crisp

MAIN

Traditional Roast Turkey, Bacon Wrapped Chipolatas, Chestnut Stuffing, Cranberry Sauce, Roast Potatoes 

Wild Mushroom Tartlet, Watercress Velouté, puree Shallots, Garlic & Herb Straw Potatoes

Fillet of Sea Trout Pea & Leek Fricassee, Pomme Purée, Fennel Crisp, Lemon Butter Sauce with New Potatoes

Pork Cutlet & Pork Croquette Burnt Apple Purée, Savoy Cabbage with Bacon, Potato Fondant Cider & Wholegrain Mustard Sauce

All served with Seasonal Vegetables

DESSERT

Traditional Chichester College Christmas Pudding Served with Rum Sauce & Brandy Butter

Apple & walnut frangipane strudel, Stilton, Lavender honey, Brown butter crème anglaise, Candied walnuts

Rhum baba, Saffron and rosewater, Mandarin marmalade, Vanilla crème légère, Fig leaf oil, Candied kumquats

Baked Camembert (for sharing) Homemade Crackers, Pickled Figs, Lavender Honey £2.50 Supplement

TO FINISH

Filter Coffee or Tea & Petit Fours