

Southern Menu

Thursday, 14th May 2026

- *BREAD COURSE*

Mini Tsoureki plaited rolls with a Garlic Aioli

Rosemary + Sea Salt Focaccia with a Balsamic and Olive Oil dip(V)

- *AMUSE BOUCHE*

Spring Pea and Ricotta Tartlets with a Carrot and Ginger Puree

or

Sundried Tomato and Basil Tartlets with a Carrot and Ginger Puree

(V)

- *FISH*

Mediterranean Baked Pollock, Citrus-Infused couscous and Roasted Zucchini with a Lemon and Herb Beurre Blanc sauce

or

Mediterranean Crisp Oyster Mushrooms, Citrus-Infused couscous and Roasted Zucchini with a Lemon and Herb Beurre Blanc sauce (V)

- *MAIN*

Venison Wellington with Dauphinoise potatoes, Red Wine reduction, Honey-Glazed Rainbow carrots and Tender Stem broccoli on a bed of Celeriac Puree

or

Nut Roast Wellington served with Maple Roasted Baby carrots and a Vegan Jus (V)

- *DESSERT*

Wild Berry Pavlova nests with Crème Pâtissière and Raspberry Puree

or

Vegan Wild Berry Pavlova nests with Raspberry Puree(V)

- *SELECTION OF PETIT FOURS*

Menu by

Amelia Evans - Charlotte Giles -

Morgan Knibbs - Paige Coaker

£35 for 6 course - Prices include VAT & Complimentary Drink

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SIXTY FOUR
RESTAURANT & BAR

Restaurant64@chichester.ac.uk