

# BOOKING INSTRUCTIONS

## Join us this festive season at The Nags Head for a chance to win £1,000

Here's how to enter:

1. Dine with us in November or December ordering from our Christmas menu
2. Fill in the festive entry card to go in to the prize draw
3. We'll draw the lucky winner on Saturday 3rd January 2026 at 8pm!

Whether it's a cosy meal for two, a family feast or your work's do... your visit could make your New Year start with a bang!

**Make your booking now!**

### TIPS

A 10% service charge is added to the final bill, this is optional and we leave this to your discretion. Please note, all tips are shared between the waiting and kitchen staff.

### FOOD ORDER FORM

We require your menu choices one week prior to your booking date.

**PLEASE EMAIL YOUR MENU CHOICES WITH YOUR PARTY BOOKING NAME, DATE AND TIME AS THE MAIN SUBJECT OR POP IN WITH YOUR COMPLETED FORM.**

### WINE

We have a good selection of wines available to compliment your meal, if you'd like to pre order please ask for a wine list and us know which wine you'd like and how many bottles when you send in your order form.

Follow us on social media to be the first to hear about events and offers.

[www.instagram.com/nagsheadchichester](https://www.instagram.com/nagsheadchichester) | [www.facebook.com/NagsHeadChichester](https://www.facebook.com/NagsHeadChichester)



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**WIN A  
FESTIVE  
FORTUNE!  
£1,000**

THE  
*Nags*<sup>®</sup>

**CHRISTMAS MENU 2025**

BAR, RESTAURANT & ACCOMMODATION

# CHRISTMAS MENU

# BOOKING FORM

## TO BEGIN WITH

### HOMEMADE ROASTED TOMATO AND BASIL SOUP

with fresh bread and butter

### MUSHROOM A LA CRÈME WITH THYME CROUTONS

mushrooms in a garlic and cream sauce, topped with thyme croutons and chopped tomatoes

### CHICKEN LIVER PÂTÉ

homemade smooth pâté with chilli and cranberry jam, fresh salad, and warm ciabatta

### PRAWN COCKTAIL

Atlantic prawns in a Marie Rose sauce with crispy gem leaves, brown bread and butter

## THE MAIN FEAST

### THREE MEAT CARVERY

with all the trimmings, seasonal vegetables and Yorkshire pudding

### VEGGIE SAUSAGES (vegan)

with carvery vegetables

### BAKED FILLET OF SALMON

topped with a herb crust, sliced tomato, Dauphinoise potatoes and tender stem broccoli

### BETROOT AND BUTTERNUT SQUASH WELLINGTON (vegan)

with seasonal vegetables and gluten free gravy

## TO FINISH

### HOMEMADE CHRISTMAS PUDDING

with a brandy cream sauce

### KINDER BUENO CHEESECAKE

with chocolate sauce

### CRÈME BRÛLÉE

baked cream with raspberry and white chocolate, homemade shortbread

### CHEESE AND BISCUITS

mature cheddar, blue stilton and brie with a selection of crackers, butter, fruit and celery

**2 COURSES £27.95 / 3 COURSES £30.95**

Please complete the information below and return to us with a non-refundable **£5 deposit per person**. Your food order must be confirmed **one week** prior to your party booking.

NAME OF PARTY ..... NO. OF PEOPLE .....

BOOKING DATE..... TIME.....

2 COURSES (HOW MANY) ..... 3 COURSES (HOW MANY) .....

### PLEASE INFORM US WHICH COURSES AND WINE YOU REQUIRE

NUMBER REQUIRED NUMBER REQUIRED

#### STARTERS

TOMATO AND BASIL SOUP ..... MUSHROOM A LA CRÈME.....

CHICKEN LIVER PÂTÉ ..... PRAWN COCKTAIL .....

#### MAINS

THREE MEAT CARVERY ..... VEGGIE SAUSAGES.....

BAKED FILLET OF SALMON ..... WELLINGTON.....

#### DESSERT

CHRISTMAS PUDDING ..... KINDER BUENO CHEESECAKE.....

CRÈME BRÛLÉE..... CHEESE AND BISCUITS .....

#### CUSTOMER COPY

NAME OF PARTY.....

AMOUNT OF DEPOSIT PAID £..... DATE.....

STAFF NAME & SIGNATURE .....

#### NAGS COPY

NAME OF PARTY..... NO. OF PEOPLE .....

BOOKING DATE..... TIME.....

CONTACT NUMBER ..... DEPOSIT PAID £.....

STAFF SIGNATURE ..... DATE.....

ENTER INTO FESTIVE DRAW



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