

BOOKING INSTRUCTIONS

Join us this festive season at The Nags Head
for a chance to win **£500** of Nags Vouchers

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 2nd January 2027 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.

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.

EVERY MONDAY

£100 JACKPOT PRIZE

UP FOR GRABS!

£2 TO PLAY!

QUIZ!

7.30PM

LAST TUESDAY OF THE MONTH

**GUARANTEED AT LEAST £1000
OF CASH PRIZES TO BE WON
ON THE NIGHT!**

**£12 FOR
SEVEN
ROUNDS**

7.30PM

BINGO!

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

www.instagram.com/nagshheadchichester | www.facebook.com/NagsHeadChichester



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THE Nags Christmas Menu 2026

WIN A £500 FESTIVE FORTUNE!

BAR, RESTAURANT & ACCOMMODATION

CHRISTMAS MENU

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 PÂTE

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 COD

topped with baby prawns and roasted cherry tomatoes, served with dauphinoise potatoes on creamed spinach

BEETROOT 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 £28.50 / 3 COURSES £31.50

BOOKING FORM

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 YOU REQUIRE

NUMBER REQUIRED NUMBER REQUIRED

STARTERS

TOMATO AND BASIL SOUP MUSHROOM A LA CRÈME

CHICKEN LIVER PÂTE PRAWN COCKTAIL

MAINS

THREE MEAT CARVERY VEGGIE SAUSAGES

BAKED FILLET OF COD WELLINGTON

DESSERT

CHRISTMAS PUDDING KINDER BUENO CHEESECAKE

CRÈME BRÛLÉE CHEESE AND BISCUITS

CUSTOMER COPY

NAME OF PARTY DATE

AMOUNT OF DEPOSIT PAID £ 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