PUB PROMO

MARKETING IDEAS TO PROMOTE YOUR HOSPITALITY BUSINESS

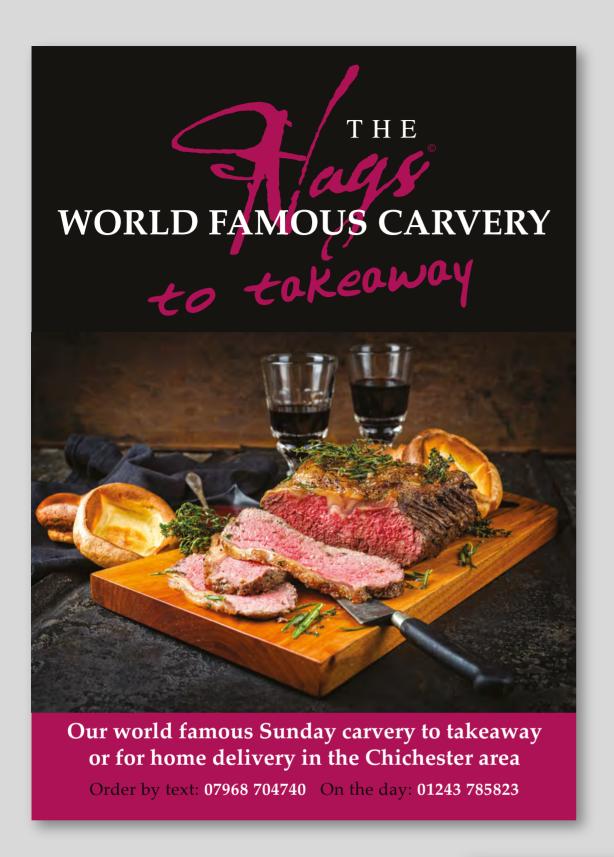






















Welcome to the Park Tavern

Our award-winning chefs, Stuart and Billie, prepare all our dishes from scratch and use only the best suppliers within a 12-mile radius, ensuring that your food will be as fresh and delicious as possible. We hope you enjoy their efforts.

Every Friday (12pm-3pm and 5pm-9pm) we offer a two-for-one on our popular beer-battered fish and chips, while on Sundays our selection of roast dinners – as well as live acoustic music - take centre stage. We strongly advise booking for both days to avoid disappointment.

Please let our experienced team know of any food allergies or dietary requirements before ordering, as some dishes may contain ingredients not highlighted in our menu description.

Thank you for your visit.

WHITE

GRIFFIN RIDGE

Pays d'Oc, France Refreshing and zesty 175ml: £5.50 250ml: £7.90 Bottle: £22.00

LA PALMA, SAUVIGNON BLANC

Valle de Cachapoal, Chile Tropical fruits, fresh and intense 175ml: £6.00 250ml: £8.60 Bottle: £24.00

SARTORI, PINOT GRIGIO

Dry and crisp 175ml: £6.00 250ml: £8.60 Bottle: £24.00

RIEBEEK CELLARS, CHARDONNAY Swartland, South Africa Peach with a lingering citrus finish 175ml: £6.00 250ml: £8.60 Bottle: £24.00

MARQUÉS DEL ATRIO, RIOJA

Viura, Spain Smooth and fresh 175ml: £6.50 250ml: £9.30 Bottle: £26.00

LE VERSANT, VIOGNIER

Pays d'Oc, France Lots of ripe stone fruit Bottle: £29.00

L'ORANGERIE DU CHATEAU, CHABLIS

Andre Bichot, Chablis, France Intense and lovely Bottle: £32.00

RED

GRIFFIN RIDGE

Pays d'Oc, France Mellow and easy drinking 175ml: £5.50 250ml: £7.90 Bottle: £22.00

LA PALMA, MERLOT

Ripe and plummy 175ml: £6.00 250ml: £8.60 Bottle: £24.00

CORNELLANA, MALBEC

Valle de Cachapoal, Chile Blackcurrant and spice 175ml: £6.00 250ml: £8.60 Bottle: £24.00

LES CENT VERRES, PINOT NOIR Pays d'Oc, France 13% Fruity, round and smooth
175ml: £6.25 25oml: £8.90 Bottle: £25.00

FARINA MONTEPULCIANO

d'Abruzzo, Italy Bouquet of cherries and white pepper with a balanced fruity finish 175ml: £6.55 250ml: £9.35 Bottle: £26.20

RIO DEL RAY, RIOIA Crianza 2015

Spain 13.5% Light to medium body, red fruit flavours 175ml: £6.75 250ml: £9.65 Bottle: £27.00

CHÂTEAU HAUT-GRELOT, BORDEAUX

Blaye, Bordeaux, France Right bank Merlot-based blend Bottle: £29.00

ROSÉ

GRIFFIN RIDGE

Pays d'Oc, France Delicate flavours of raspberry 175ml: £5.50 250ml: £7.90 Bottle: £22.00

SARTORI, PINOT GRIGIO BLUSH

Veneto, Italy Fresh, light and easy to drink 175ml: £6.00 250ml: £8.60 Bottle: £24.00 Very small 125ml glasses available

SPARKLING

BOLNEY ESTATE Bolney, Haywards Heath, England Crisp and refreshing ttle: £39.00

MOINET PROSECCO DOC

Treviso, Italy Italian classic, dry and fresh 20cl Bottle: £7.50 Bottle: £19.00





PARK TAVERN

MENU

STARTERS/SMALL PLATES

Hummus and smoked garlic bread (vg) £6 Patatas bravas, crispy potato with tomato and chilli (vg) £5 Crispy whitebait, tartare sauce £6 Smoked duck, watercress, plum phutney £6.50 English* asparagus, hollandaise sauce, hash browns (v) £7 Herb crumbed brie, tomato and basil relish (v) £6 Salt and pepper squid, sweet chilli sauce £6 As priced, or 3 for £16 *when available

SANDWICHES

Served on your choice of white or brown bread, with dressed leaves and fries

Mature cheddar rarebit, chutney (v) £7.50

Beer-battered fish fingers, tartare sauce, baby gem £7.50 Savoury french toast, tiger bread filled with cheese and ham £8

Beer-battered fish and chips, mushy peas, tartare sauce $\,\pounds$ 14 Smoked haddock kedgeree, tiger prawns, boiled egg £15 Monkfish and chorizo carbonara £13 Smoked salmon and avocado on warm sourdough, house salad, shoestring fries $\,\pounds$ 13

MEAT

Grilled minute steak, peppercorn sauce, shoestring fries $\,\mathfrak{t}_{\mathbf{16}}\,$ Includes a drink, choose from: London Pride, Amstel, 175ml house red or white, or any soft drink

Beef brisket massaman curry, savoury rice, poppadom $\,\mathfrak{E}_{15}\,$ Chicken schnitzel, hand-cut chips, house salad, herb butter £14 Pork loin steak, cheese and bacon croquettes, seasonal vegetables, crackling, gravy £13

VEGETARIAN

Baked goats cheese, walnut and pesto salad (v) £13 Shallot tarte tatin, garlic potatoes, pistachio salad (vg) £11

DESSERTS

Chocolate tasting plate, with chocolate pot, ice cream, white chocolate tart and brownie £6.50 Warm treacle tart, clotted cream, chocolate pencil $\,\pounds6.50$ Lemon and saffron possett, shortbread biscuit, berry compote £6.50 Selection of homemade ice creams £2.50 per scoop served with shortbread biscuit - please see board

DUKE OF BUCKINGHAM

Is it your

Let us know and we'll help you celebrate with your family and friends!

Free bottle of house wine and 20% off your food bill

Fill in your details and hand back to a member of staff... it's that easy!

Duke of Buckingham

Tel: 02392 294491 Email: hospitality83@gmail.com www.shcaterers.com



Terms & Conditions: 20% discount is valid off food only.

Cannot be used in conjunction with any other vouchers, 2 for £12.00, Groupor
Daily Specials, Sunday Lunches, Festive Menus, Christmas Day, Boxing Day,
New Year's Eve, Burn's Night, Valentine's Day or take-away menu.

Offer can be withdrawn at the discretion of the management.







The Wilkes Head has been a public house for over 200 years, tucked away in the Eastergate within easy reach of Chichester, Arundel and Goodwood.



AWARD WINNING TRADITIONAL

PUB IN EASTERGATE

Serving a range of excellent ales and great homemade food





BEEN & GIN FESTIVAL

16th to 19th June

20+ REAL ALES 20+ GINS 6+ CIDERS FRIDAY & SATURDAY FROM 7.30PM

FOOD AVAILABLE

01243 543380 • www.thewilkeshead.co.uk









01243 931288

APERITIFS & SMALL PLATES



e bands every Saturday from 9pm JJ Ryan every Friday from 10pm & Saturday from 11pm



01243 931288

Find us on Facebook @TheFoundryChichester

Opening Times:

Mon-Thurs: llam - 11.30pm

Fri-Sat: 11am - 2.30am

Sun: Midday - 11pm





Steak & Chips 8oz rump steak and peppercorn sauce

Meal Deals

Meal for two with desert & a bottle of wine

Two meals from the same Meal Deal

Meal for one with desert & wine £20

Wednesday to Saturday Lunch (12-2pm) • Dinner (5-7pm)

PRE-ORDER ONLY • Phone • Pay • Collect Delivery + £2 • Areas: PO1, PO4 & PO5

Call: 02392 294491







Beer-battered Cod & Home-style Chips

Pay and collect • Available 5-8pm Home delivery + £2 Areas PO1, PO4 & PO5

2 Large Cod & Chips and a bottle of wine £25

Thursday Night Italian

Two-course Italian Dinner for two & a bottle of wine

Call: 02392 294491

Pay and collect • Available 5-8pm Home delivery + £2 • Areas PO1, PO4 & PO5



Saturday Night Supper

2 x 8oz Rump Steaks & a bottle of wine

Call: 02392 294491

Pay and collect • Available 5-8pm Home delivery + £2 • Areas PO1, PO4 & PO5

Traditional Sunday Lunch

Beef, Pork or half a roast Chicken

Vegetables, roast potatoes, parsnips, Yorkshire puddings, stuffing & gravy

Call: 02392 294491

Or **The Big Duke Roast** All three meats ${f \underline{£15}}$ Phone Pay Collect Available 12-2.30pm



















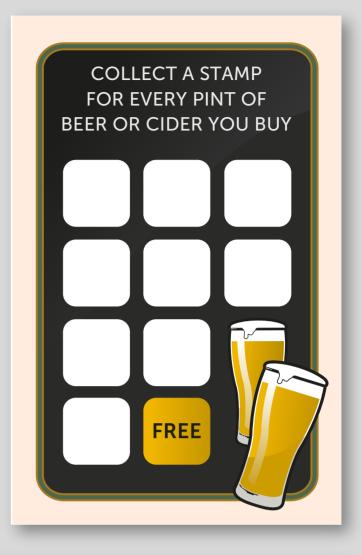


West Dean, West Sussex, PO18 0QX

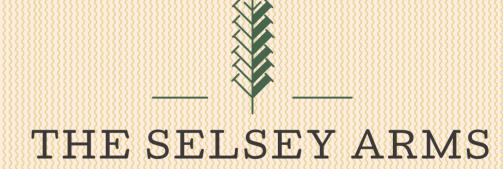
T: 01243 811465
E: thebar@selseyarms-westdean.co.uk

WWW.SELSEYARMS-WESTDEAN.CO.UK

BUY 9 PINTS
GET THE 10TH FREE!





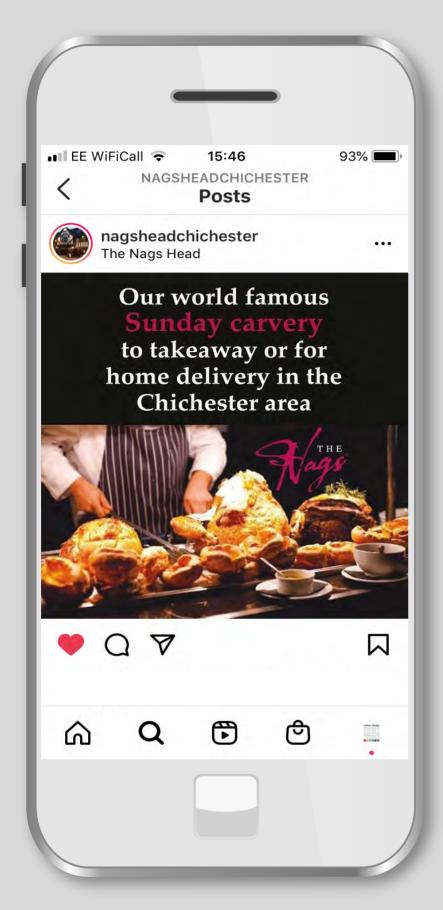


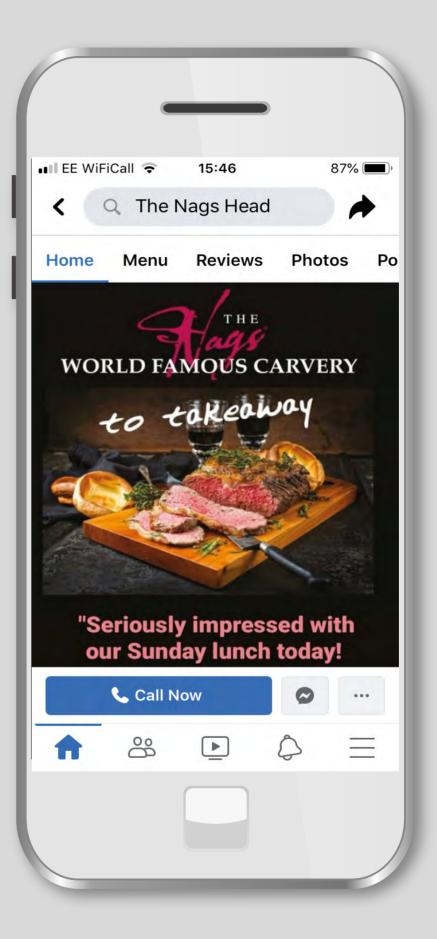
PUB & DINING & ACCOMMODATION

WEST DEAN

VOUCHER















HAVE YOU GOT YOUR LOYALTY CARD YET?







Off all drinks

Valid until 31st December 2022

Cannot be used with other offers

Just ask at the bar!

Function room available to book





Our dining room and marquee are available to hire for your private function with various catering options

Speak to our friendly bar staff for more details

Church Ln Eastergate PO20 3UT T: 01243 543380 E: hello@thewilkeshead.co.uk

www.thewilkeshead.co.uk



IVIEN

£13

BURGERS

All served with chips and homemade coleslaw

Wilkey Burger.	£13
Beef patty, smoked bacon and cheddar in a toas	ted bun
with lettuce, tomato and onion	
Wilkey Whonner	£16

Two beef patties, smoked bacon, onion rings and cheddar	
in a toasted bun with lettuce, tomato and onion	
Wilkey Hot One	61

Time one	
Beef patty, smoked bacon, chilli cheese and	jalapeños with
sriracha mayo in a toasted bun with lettuce,	tomato and onion

Blue Burger£13
Beef patty, smoked bacon, stilton, lettuce, tomato and onion
in a toasted bun

Lamb & Mint Burger	
Served in a toasted bun with lettuce and mint mayo	

BBQ Pulled Pork Bun£	1
Eight hour slow cooked pork in smokey bbq sauce topped with	
crispy onion rings in a toasted bun	

Veggie Hot Burger	£12
Spicy vegetable burger topped with	cheddar, jalapeños,
lettuce, tomato, onion and sriracha	mayo

Vegan Burger£12 Vegetable burger with lettuce, tomato, onion and vegan mayo

KIDS

Chicken Bites & Chips	£5.50
Margherita Pizza	£5.50
Cheese Burger & Chips	£5.50

DESSERTS

Hot Chocolate Fudge Cake £5.50 Served with vanilla ice cream	£5.50	
Cheesecake Of The Day £6 Served with vanilla ice cream		
Chocolate Brownie Ice Cream Sundae£6		

ARTISAN PIZZA

Freshly prepared, hand crafted with homemade tomato sauce

Margherita	£11
Tomato base with mozzarella	
Ham & Mushroom	.£12
Tomato base with mozzarella, topped with ham and mushroom	

Pepperoni	£1
Tomato base with mozzarella, topped with pepperoni	

Garlic mushroom	£1
Tomato base with mozzarella, garlic mushrooms and	

The Hot One£
Tomato & chilli base, mozzarella, smoked bacon, pepperoni, onion,
jalapeños and chilli flakes, finished with sriracha sauce

The Veggie Hot One£13 Tomato & chilli base, mozzarella, onions, peppers, jalapenos, mushrooms and chilli flakes, finished with sriracha

Four Cheese	£13
Cream base, mozzarella, cheddar, stilton, parmesan	
and above temateon	

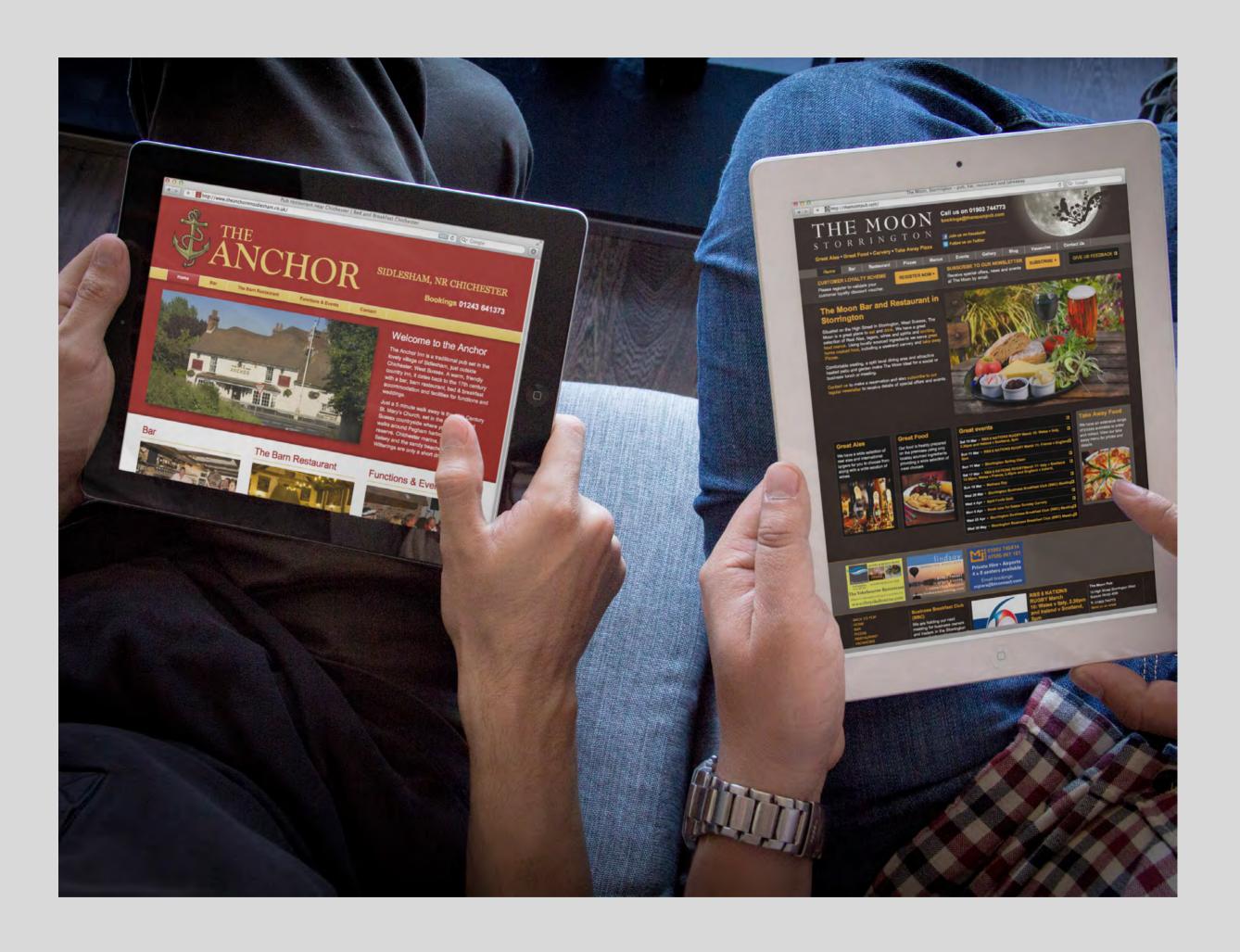
SIDES

Chips	£3.50
Cheesy Chips	£4.50
Onion Rings	£3
Homemade Garlic Bread	£5
Homemade Cheesy Garlic Bread	£6
Side Salad	£3
Coleslaw	£2.50

SEE THE BLACKBOARD FOR LUNCHTIME BAGUETTES AND DAILY SPECIALS

PLEASE ORDER AT THE BAR WITH YOUR TABLE NUMBER





















Please call 02392 294491 to book a table and mention that you will be using your £30 voucher.

Terms & Conditions: Can be redeemed against food only.

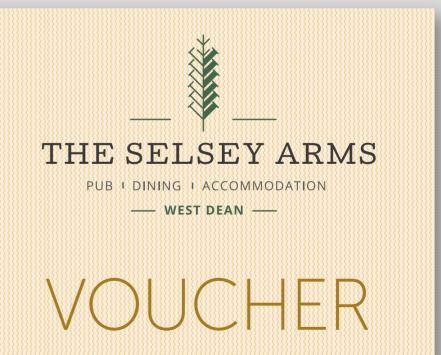
Monday to Saturday, valid 3 months from purchase date.

not be used in conjunction with any other vouchers, 2 for £12.00, Groupon, aily Specials, Sunday Lunches, Festive Menus, Christmas Day, Boxing Day, New Year's Eve, Burn's Night, Valentine's Day or take-away menu.

el: 02392 294491 Email: hospitality83@gmail.com









BOOKING FORM

STARTERS

Lightly curried parsnip soup with crusty bread

Pigeon breast with a fricassee of mushrooms and crouton

Ham hock terrine, piccalilli and toast

Beetroot cured salmon, pickled cucumber and radish with wasabi mayonnaise Deep fried West Country Brie with cranberry chutney

MAINS

Roast turkey with all the traditional trimmings

Nut roast parcel with all the traditional trimmings

Pan fried cod loin,
cauliflower puree, kale, sautéed potatoes and braised fennel
Beef bourguignon pie with creamy mash and greens
Spinach and wild mushroom roulade with sweet potato puree

DESSERTS

Christmas pudding with brandy sauce

Mulled wine poached pear with a ginger crumb and crème fraîche

Lemon tart with berry compote and Chantilly cream

pard

Salted caramel chocolate torte with vanilla ice cream and chocolate soil

WISHING YOU A
HAPPY CHRISTMAS

A GIFT
FROM US TO YOU

West Dean, West Sussex, PO18 0QX
T: 01243 811465
E: thebar@selseyarms-westdean.co.uk

WWW.SELSEYARMS-WESTDEAN.CO.UK

5% OFF 2
10% OFF 3
20% OFF

Discount off food bill only, not drinks.

Must be redeemed in order to access next discount level. Valid January and February.

(Not 1st Jan or 14th Feb)

Not to be used with other offers.

To book please call 01243 811465 or email thebar@selseyarms-westdean.co.uk

A pre-order will be required for parties of 9 or more. Please use the form below and return to a member of staff. Remember to take a copy for yourself.

Please let us know of any allergies or special dietary requirements when booking.

This menu is subject to changes due to availability of produce.

NAME OF PARTY

BOOKING DATE

TIME

2 COURSES (HOW MANY)

ORGANISER

EMAIL

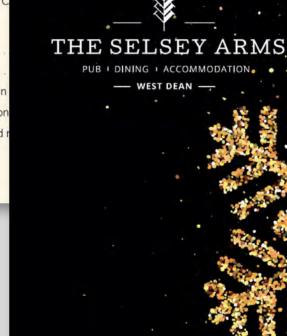
STARTERS

TEL NO

Lightly curried par Pigeon breast Ham hock terrine Beetroot cured sal Deep fried West C

MAINS

Roast turkey



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 PÂTÉ

homemade smooth pâté with onion chutney, fresh salad, and warm ciabatta

PRAWN COCKTAIL

Atlantic prawns in a Marie Rose sauce, salad leaves, brown bread and butter

THE MAIN FEAST

THREE MEAT CARVERY

with all the trimmings, fresh vegetables and Yorkshire pudding

VEGGIE SAUSAGES

with carvery vegetables

BAKED FILLET OF COD

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

VEGETABLE PASTA (vegan)

with spinach, mushrooms and onions in a tomato sauce, topped with cheese (optional)

VEGGIE SAUSAGE WELLINGTON

veggie sausages, topped with cream cheese, wrapped in puff pastry, with a tomato sauce, Dauphinoise potatoes and green beans

TO FINISH

HOMEMADE CHRISTMAS PUDDING

with a brandy cream sauce

BAILEYS CHEESECAKE

with chocolate sauce

CRÈME BRÛLÉE

baked cream with strawberry and white chocolate, homemade shortbread

MIXED BERRY PAVLOVA

meringue with fresh cream and steeped berries

CHEESE AND BISCUITS

2 COURSES £19.95

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

3 COURSES £22.95 butte

Please complete the information below and return to us with a £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)	OW MANY)

PLEASE INFORM US WHICH COURSES AND WINE YOU REQUIRE

THREE-MEAT CARVERY..... CHEESE AND BISCUITS

NUMBER REQUIRED	NUMBER REQUIRED
TOMATO AND BASIL SOUP	CHRISTMAS PUDDING
MUSHROOM A LA CRÈME	BAILEYS CHEESECAKE
CHICKEN LIVER PÂTÉ	CRÈME BRÛLÉE
PRAWN COCKTAIL	MIXED BERRY PAVLOVA

CUSTOMER COPY

VEGGIE SAUSAGEW

VEGGIE SAUSAGES

BAKED FILLET OF C

VEGETABLE PASTA

NAME OF PARTY...

AMOUNT OF DEPO

STAFF NAME & SIGN

NAGS COPY

NAME OF PARTY..

BOOKING DATE

CONTACT NUMBER

STAFF SIGNATURE



CHRISTMAS





CHRISTMAS MENU

STARTERS

Homemade Spiced Roast Parsnip Soup With coriander cream and crusty roll V / GF option

Smoked Salmon & Prawn Tian

Lemon and capers aolio served on a bed of rocket V/GF

Warm Breaded Brie

With a Cumberland Sauce V

Maple & Cinnamon BBQ Chicken Wings

With a blue cheese dip

MAINS

Plate of Christmas Fayre

Roast turkey, pork and cranberry stuffing, pigs in blankets, roast potatoes, roasted root vegetables, butter glazed sprouts and traditional gravy GF

Braised Shin of Beef

Roasted root vegetables, butter glazed sprouts and roast potatoes with a rich onion and red wine jus

Grilled Sea Bass

Wilted spinach, buttery new potatoes and a zesty salsa verde topped with roasted cherry tomatoes

Cajun Spiced Sweet Potato Roulade

New potatoes, roasted vegetables with vegan gravy

PUDDINGS

Xmas Pudding

With brandy sauce

New York Cheesecake

With winter fruit compote GF

Homemade Chocolate & Cranberry Brownie

With chocolate sauce and vanilla ice cream

Fruit Salad

Fresh cut fruits with hedgerow sorbet Ve / GF



PRE-ORDER FORM

Thank you for choosing the George & Dragon Inn for your festive party. We would be grateful if you would complete the Pre-order Meal Form below.

Please take a copy for your own reference.

If a member of your party has any special dietary requirements please notify us on the form.

Number required

STARTERS

Homemade Spiced Roast Parsnip S

Smoked Salmon & Pray

Warm Breaded Brie

Maple & Cinnamon BBC

MAINS

Plate of Christmas Fayre

Braised Shin of Beef.

Grilled Sea Bass

Cajun Spiced Sweet Pot

PUDDINGS

Xmas Pudding

New York Cheesecake

Homemade Chocolate

Fruit Salad

Special notes

Please return to staff when com





DUKE OF BUCKINGHAM

FESTIVE MENU

FROM MIDDAY – MONDAY to SATURDAY £21

STARTERS

CHARGRILLED VEGETABLE LAYERS WITH TOMATO SALSA
FRENCH ONION SOUP SERVED WITH BREAD
POACHED SALMON TERRINE WITH HORSERADISH CREAM
CHICKEN LIVER BRANDY PARFAIT WITH CHUTNEY & BREAD
SMOKED SALMON AND PRAWNS

WITH BRANDY HERB SAUCE (SUPPLEMENT £2.50) MAINS

ROAST TURKEY, CHIPOLATA, BACON, STUFFING,
ROAST GRAVY & CRANBERRY SAUCE

PAN FRIED SUPREME OF CHICKEN SERVED
WITH CREAMY TARRAGON SAUCE

SLOW ROASTED FEATHERBLADE STEAK SERVED
IN A RICH RED WINE SAUCE
HOMEMADE STEAK & KIDNEY PUDDING
HOMEMADE TURKEY & GAMMON WEDGE PIE
SLOW COOKED PORK BELLY
ACCOMPANIED BY APPLE & PINK PEPPERCORN SAUCE
POACHED SHETLAND COD
ACCOMPANIED BY CRAYFISH & ASPARAGUS
RIB EYE STEAK SERVED WITH

PEPPERCORN SAUCE (SUPPLEMENT £6.50) DESSERTS

CHRISTMAS PUDDING WITH BRANDY SAUCE
LOTUS BAR DESSERT WITH MINCEPIE ICE CREAM
APPLE & CINNAMON CRUMBLE WITH CUSTARD
STICKY TOFFEE CHEESECAKE
CHEESE BOARD SELECTION & BISCUITS (SUPPLEMENT £2.00)

We will be operating three daily sessions Monday to Saturday (not Christmas Day)

Midday to 3pm • 3.30pm to 6.30pm • 7pm till close

BOOK NOW: Tel: 02392 294491 Email: hospitality83@gmail.com

CHRISTMAS DAY

FROM MIDDAY TO 3PM
£65 PER ADULT

£32 PER CHILD (AGE 4-10)

STARTERS

SMOKED SALMON & PRAWNS WITH A COGNAC MAYONNAISE
WILD MUSHROOM SOUP

HOMEMADE POTTED CHICKEN PARFAIT FLAVOURED WITH BASIL, SHERRY & PORT WITH A MINI ARTISAN ROLL

CHARGRILLED VEGETABLES WITH HUMMUS & RUSTIC BREAD WITH DIPPING OIL

MAINS

ROASTED BUTTER BASTED TURKEY WITH HOMEMADE
SAGE & ONION STUFFING, CHIPOLATA, BACON ROLL & ROAST GRAVY
POACHED HALIBUT TOPPED WITH A WATERCRESS MOUSSE
FINISHED IN A CHAMPAGNE BEURRE BLANC

ROASTED SIRLOIN OF BEEF (COOKED MEDIUM RARE)
ACCOMPANIED BY A RICH RED WINE SAUCE

ROASTED DUCK SERVED WITH MORELLO CHERRY SAUCE
ROASTED SWEET TOMATO RISOTTO TOPPED WITH ROASTED BEETROOT

ALL MAIN COURSES ARE SERVED WITH ROAST POTATOES AND SEASONAL VEGETABLES

DESSERTS

HOMEMADE PLUM & COGNAC PUDDING WITH BRANDY SAUCE
HOMEMADE BOOZY CHEESECAKE FINISHED WITH FRESH FRUITS
CHOCOLATE TREAT (A TRIO OF DESSERTS)
SELECTION OF ENGLISH CHEESES SERVED WITH APPLE, CELERY & BISCUITS

Our festive menu was created just as national lockdown restrictions were beginning to ease. However, in line with the latest government guidelines, there are restrictions on how our business reopens and operates to ensure both our guests and staff are safe. Currently we can allow a party of up to 30 with a maximum of six people per table. Because we are unable to sit you all together, your party will be divided between tables of 4-6 people up to the maximum number of your party.

All being well the current situation will change over the next few months, allowing a more relaxed approach to dining. Accordingly, we will keep our customers up to date closer to the time of your booking. The person who makes your booking will be required to pass on all relevant information for track and trace purposes.

We look forward to welcoming you soon.

Duke of Buckingham

Tel: 02392 294491 Email: hospitality83@gmail.com www.dukeofbuckinghampub.co.uk





* BUCKINGHAM

*
FESTIVE MEN

FROM MIDDAY – MONDAY to SATURDAY **£21**

We will be operating three daily sessions
Monday to Saturday (not Christmas Day)
Midday to 3pm • 3.30pm to 6.30pm • 7pm till close

BOOK NOW: Tel: 02392 294491 Email: hospitality83@gmail.com





CONTACT US TODAY TO SEE HOW WE CAN HELP YOU



- 01243 276073
- studio@chichesterprint.co.uk
- www.chichesterprint.co.uk

