



December Menu

STARTERS

Fresh homemade Soup of the Day (VG)

Burrata Mozzarella & aged Tuscan Parma Ham

Mediterranean Tiger Prawns in garlic, chilli and butter sauce

Handmade Ravioli with sage butter topped with parmesan shavings (V)

MAIN COURSE

Traditional West Sussex Turkey served with all the trimmings, roast potatoes and mixed vegetables.

Slow braised Lamb Shank in a lamb jus served with creamy mash and mixed vegetables.

Roasted Scottish Cod Supreme roulade, wrapped in Parma ham served with new potatoes, green beans in a Florentine sauce.

Mixed Wild Mushroom risotto topped with parmesan shavings and truffle oil. (V)

Chef's Special Pizza

DESSERT

Baked Italian Panettone with brandy and honey sauce. (V)

2 COURSES £29.95/person

3 COURSES £39.95/person