

ANNE ALLEN, FLAUTIST

STARTERS

Smoked swordfish, watercress, hollandaise, pine nuts

Veal roll with parma ham, sage, parmesan sauce

Deep fried sardine stuffed with ricotta, spicy marinara sauce

Celeriac & leek veloute, crispy artichokes, buffalo mozzarella (v)

LBV

ANNE ALLEN, FLAUTIST

MAINS

Cannelloni filled with minced lamb, courgettes & mascarpone au gratin

Oven baked brill en papillote with olives, capers, cherry tomatoes, oregano, side of mixed salad

Roast loin of Sussex pork with crackling, seasonal vegetables, roast potatoes, apple butter

Ravioli filled with gorgonzola & pears, in a creamy parmesan sauce, crushed pistachios (v)

LBV

ANNE ALLEN, FLAUTIST

DESSERTS

CHOCOLATE BAVARESE

Soft chocolate mousse, Italian meringue

STRAWBERRY TIRAMISU

AFFOGATO

Vanilla ice cream immersed in espresso

REALE DI FORMAGGIO

A trio of specially selected Italian cheeses served with crackers

LBV