



## FESTIVE CHEF'S MENU DECEMBER 2023

6 COURSES | £52 PER PERSON  
WINE FLIGHT | £35 PER PERSON

Oregano focaccia, Farchioni extra virgin olive oil & balsamic  
Nocellara olives marinated in lemon, chilli & garlic  
Coppa & vin cotto

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Arancino of Venetian duck ragu, parsley & garlic emulsion  
Mozzarella di bufala, sprout top caponata & crostini of wild mushrooms  
& pickled pear

Fidora col Fondo Prosecco (100ml)

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Agnolotti of sweet potato, truffle sauce, amaretti & sage  
Stefanini Soave "Il Selese" (100ml)

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Rump of Sussex beef, caramelised onion, celeriac, chestnuts & quince  
Barbera d'Alba R. Costamagna (100ml)

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Panettone bread & butter pudding, marmalade ice cream  
Homemade Limoncello (50ml)



# FESTIVE VEGETARIAN CHEF'S MENU DECEMBER 2023

6 COURSES | £49 PER PERSON  
WINE FLIGHT | £35 PER PERSON

Oregano focaccia, Farchioni extra virgin olive oil & balsamic  
Nocellara olives marinated in lemon, chilli & garlic  
Pecorino, fig chutney & pané carasau

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Arancino of roasted squash & leek, parsley & garlic emulsion  
Mozzarella di bufala, sprout top caponata & crostini of wild mushrooms  
& pickled pear  
Fidora col Fondo Prosecco (100ml)

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Agnolotti of sweet potato, truffle sauce, amaretti & sage  
Stefanini Soave "Il Selese" (100ml)

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Roast shallot crostata, celeriac, leeks, chestnuts & quince  
Barbera d'Alba R. Costamagna (100ml)

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Panettone bread & butter pudding, marmalade ice cream  
Homemade Limoncello (50ml)