starters Sensuous soup of roasted red peppers spiced with a cheeky hint of chilli, served with toasted sourdough. Loving heart of chicken liver pate served with toasted foccacia. Sharing platter with chickpea & beetroot fritters served with homemade salsa, mini blue cheese and pear filo parcels, toasted crostini topped with marinaded tomatoes & fresh basil. mains Sumptuous breast of chicken served on a pillow of sweet potato mash topped with cherry vine tomatoes finished with a jus of ruby red peppers and tomatoes. Fillet of salmon wrapped in a blanket of puff pastry with sauté potatoes & roasted Mediterranean vegetables served with a pepper sauce. Oven baked penne smothered in courgette and peppers in a rich tomato sauce topped with fresh mozzarella served with garlic bread hearts. desserts Strawberry and pink champagne cheesecake served with strawberry ice cream flirting with fulsome fresh strawberries. Wicked raspberry crème bruleé. Tempting tower of warmed salted caramel brownies served with clotted cream. 2 courses - £15.95 3 courses - £18.95 Prosecco glass £4.95 Pino Blush Spumante bottle £17.50 // Pinot Grigio Blush bottle £16.00

Palm Court Pavilion, Lyndhurst Road, Worthing BN11 2DB // To book: 01903 212011