

# SEA SCHOOL

RESTAURANT

## Easter Sunday

### LUNCH MENU

£45.00 per person

Champagne and canapés on arrival



#### FIRST COURSE

**Roasted tomato soup**

Artichoke pesto, basil, parmesan

**King prawn cocktail**

Avocado, Marie Rose sauce

**Chicken liver parfait**

Pear and ginger chutney, toasted brioche

**Waldorf salad**

Baby gem, candied walnuts, blue cheese, celery

**Home smoked salmon**

Celeriac remoulade, lemon rye bread

**Twice baked blue cheese soufflé**

Cheddar and spring onion sauce (v)

#### SORBET COURSE

Granny Smith apple

#### MAIN COURSE

**Roast rump of beef**

Yorkshire pudding, thyme and red wine gravy

**Roast shoulder of pork**

Sage and onion stuffing, apple cider and sage gravy

**Roast leg of English lamb**

Apricot and pinenut stuffing, minted gravy

*(Roasts are served with roast potatoes, cauliflower cheese, selection of seasonal vegetables)*

**Breast of Guinea fowl**

Tunworth cheese mashed potatoes, stem broccoli, hazelnuts, chicken jus

**Fresh tagliatelle**

Hen of the Wood mushrooms, asparagus, parmesan velouté (v)

**Fillet of bream**

Shellfish bisque, crushed potatoes, spinach, crab beignet

#### DESSERT

**Warm pineapple upside down cake**

Malibu caramel, rum and raisin ice cream

**Bramley apple and rhubarb crumble**

Stem ginger custard

**Homemade soft serve coconut ice cream**

Mango sorbet, passion fruit, sesame tuile

**Choux buns**

Vanilla diplomat cream, hot chocolate sauce

**White chocolate cheesecake**

Shortbread crumb, lemon curd, strawberries

**Sussex and Hampshire Cheeses**

Oatcakes, wafers, quince jelly

(Choose three from: Sussex Cheddar, Isle of Wight Blue, Tunworth, Golden cross goats' Cheese and Ashdown Forest Smoked)

#### COFFEE OR TEA WITH SIMNEL CAKE

Cafetière (decaffeinated available),

Pot of Birchall's English Breakfast Tea

Earl Grey

Camomile

Fruit

Green

Darjeeling or Decaffeinated

All our dishes are prepared in one kitchen therefore we cannot guarantee absolute separation of allergens.

If you require further information on food allergens, please ask one of our team members.

All prices include VAT. A discretionary gratuity of 12.5% will be added to your bill which will be distributed fairly amongst the staff.