SEA SCHOOL

RESTAURANT

Mother's Day

LUNCH MENU

£45.00 per person

Champagne and canapés

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

Pink grapefruit and basil

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 PINK CHAMPAGNE TRUFFLES

Cafetière (decaffeinated available),
Pot of Birchall's English Breakfast Tea

Earl Grey

Camomile

Fruit

Green

Darjeeling or Decaffeinated