



SEA SCHOOL
RESTAURANT

Christmas Party Menu

£39.50 per person

Selection of Artisan rolls with South Downs butter

FIRST COURSE

Roasted butternut squash soup

Oyster mushrooms, Swiss cheese

Ham hock terrine

Smoked cheese & bacon scone, sage butter, piccalilli

Home smoked salmon

Celeriac remoulade, lemon rye bread

Twice-baked blue cheese soufflé

Cheddar and spring onion sauce (V)

MAIN COURSE

Roast turkey

Duck fat roast potatoes, chestnut and cranberry stuffing, pig in blanket, cauliflower cheese, sprouts with chestnuts, roasted carrots and parsnips

Fillet of bream

Crushed potatoes, crab beignet, spinach, shellfish bisque

Rump of English lamb

Mini shepherd's pie, roasted parsnips, lamb jus

Christmas nut roast

Goats' cheese, chestnuts, cranberries, wild mushroom, potato terrine, seasonal vegetables

SORBET COURSE

Blood orange and Campari

DESSERT

Choux au craquelin

Baileys and toffee mousse, hot chocolate sauce

Homemade Christmas pudding

Brandy sauce, rum butter

Soft serve vanilla ice cream

Hot toffee sauce, hazelnut biscotti

Warm prune and almond cake

Apple and Calvados ice cream, brandy snap

COFFEE OR TEA WITH MINCE PIE

This menu is available for groups of 10 or more guests.

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.