



Valentine's Day

DINNER MENU

£65.00 per person

A glass of Champagne and a selection of canapés

ARTISAN BREAD

Selection of bread rolls, South Downs butter

FIRST COURSE

Smoked haddock Leek & potato soup, served with cheese doughnuts

South coast scallops Celeriac purée, lobster butter, apples

Millstream home smoked salmon Celeriac remoulade, lemon rye bread

Duck rillettes Pear & ginger chutney, walnut toast

Twice baked blue cheese soufflé Cheddar & spring onion sauce (v)

SORBET COURSE

Pink grapefruit & basil

MAIN COURSE

Fillet of halibut Potato cake, Taramasalata, asparagus, Champagne sauce

Mushroom, potato & Tunworth cheese pithivier Truffle velouté, curly kale

Rack of English lamb shoulder Potato croquet, butterbean purée, kale, minted jus

Romsey chalk stream trout Mussel & vegetable chowder, spinach, shellfish oil

Beef Wellington Dauphinoise potatoes, seasonal vegetables, red wine sauce (for two)

DESSERT

Red velvet gâteaux (for two)

Rhubarb, ginger & custard baked Alaska (for two)

Crêpes Suzette Grand Marnier and orange sauce, vanilla ice cream

Choux au Craquelin Tiramisu mousse, espresso sorbet

Jersey soft serve vanilla ice cream Served with warm Eccles cakes

Selection of Sussex & Hampshire cheeses Quince jelly, crackers

COFFEE OR TEA WITH CHOCOLATES

Cafetière (decaffeinated available)

Pot of Birchall's English Breakfast Tea

Earl Grey | Camomile | Fruit | Green | Darjeeling or Decaffeinated

SEA SCHOOL
RESTAURANT

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.