Easter Sunday Lunch

£47.50 per person

A glass of Champagne and a selection of canapés

ARTISAN BREAD

Selection of bread rolls, South Downs butter

FIRST COURSE

Roasted tomato soup, artichoke pesto, basil oil (v)

Watercress risotto, grilled Sussex goats' cheese, asparagus, pinenuts

King prawn & avocado cocktail, gem lettuce, tomatoes, Marie Rose sauce

Ham hock terrine, smoked bacon & cheese scone, sage butter, piccalilli

Double baked blue cheese soufflé, cheddar & spring onion sauce (v)

Millstream smoked salmon, celeriac remoulade, crème fraîche, rye bread

MAIN COURSE

Roast rump of English beef, Yorkshire pudding with a beef ragu, beef fat roast potatoes, red wine & thyme gravy

Roast shoulder of English lamb, apricot & pine nut stuffing, minted lamb gravy

Breast of chicken, Tunworth cheese mashed potato, asparagus, wild garlic pesto, hazelnuts

Whole Scottish salmon wellington, Champagne & dill sauce

Grilled local whole plaice, lobster butter, Jersey Royals

Mushroom, asparagus, potato & Tunworth cheese pithivier, thyme & lemon sauce (v)

(All dishes our served with cauliflower in a Swiss cheese sauce and a selection of local seasonal vegetables)

DESSERTS

Red velvet gateau, cream cheese frosting

Jersey soft serve vanilla ice cream, strawberries & honeycomb

Pavlova, mascarpone cream, raspberries, blueberries & mint

Lemon meringue pie, raspberry sorbet

Chocolate mousse, honeycomb, banoffee ice cream

Millstream cheese board, oat cakes, crackers, quince jelly, grapes

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