



Mothering 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

Broccoli & stilton soup, croutons (v)

Watercress risotto, grilled Sussex goats' cheese, 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

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

Free range shoulder of pork shoulder, apple & prune sausage roll, crackling, roast potatoes

Rump of English lamb, lamb belly & potato croquette, minted lamb jus

Whole Scottish salmon wellington, Champagne & dill sauce

Grilled local whole plaice, lobster butter, new potatoes with herb butter

Mushroom, potato & Tunworth cheese pithivier, thyme & lemon sauce

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

DESSERTS

Jersey soft serve vanilla ice cream, warm Eccles cakes

Warm apple strudel, vanilla soft serve ice cream

Rhubarb trifle, toasted almonds, shortbread

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

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.