



Father's Day Lunch

Three courses £47.50 per person
A glass of Champagne and a selection of canapés

ARTISAN BREAD

Selection of bread rolls, South Downs butter

FIRST COURSE

Pea & mint soup, crispy bacon, crème fraîche, croutons (v)

Nutbourne tomato salad, buffalo mozzarella, romesco sauce, almonds

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, rye bread

MAIN COURSE

Roast rump of English beef, beef fat roast potatoes, mini-Yorkshire pudding filled with beef ragu, red wine gravy

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

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

Whole Scottish salmon Wellington, Champagne & dill sauce

Grilled whole plaice, lobster butter, new potatoes & herb butter

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

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

SIDE DISHES

Bubble & squeak topped with cheddar cheese £5.00;

Fries with smoked garlic mayonnaise; £5.00; New potatoes with herb butter £5.00

DESSERTS

Jersey soft serve chocolate ice cream, black cherry sorbet, chocolate

Warm apple strudel, clotted cream

Rhubarb trifle, toasted almonds, shortbread

Lemon meringue pie, raspberry sorbet

Chocolate mousse, honeycomb, banoffee ice cream

Sussex cheddar cheese, warm Eccles cake, crackers, 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.