



Valentine's Day

DINNER MENU

£70.00 per person

ARTISAN BREAD

Selection of bread rolls, South Downs butter

FIRST COURSE

Smoked haddock chowder Smoked bacon, confit egg yolk

South coast scallops Celeriac purée, lobster butter, apples

Millstream home smoked salmon Celeriac remoulade, lemon rye bread

Sussex free range chicken & ham hock terrine Piccalilli, mustard & cheese scone

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

Sussex goats' cheese Beetroot, pickled blackberries, candid walnuts

SORBET COURSE

Green apple & basil

MAIN COURSE

Fillet of halibut Gnocchi, Morteaux sausage, Sussex mushrooms

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

Moroccan bean tagine Grilled Sussex halloumi, couscous, pickled fennel, flat bread

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

Fillet of local wild sea bass Crushed Jersey Royals, spinach, crab beignet, shellfish bisque

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

DESSERT

Rhubarb, ginger & custard baked Alaska (for two)

Assortment of chocolate desserts (for two)

Crêpe Suzette Orange butter sauce, vanilla ice cream

Pistachio & blackberry cake Mascarpone cream, blackberry 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.