



Easter Sunday Lunch

£55 per person

A glass of Champagne and a selection of canapés

FIRST COURSE

Pea & mint soup, ham hock, crème fraîche, croutons

King prawn cocktail, avocado, Marie Rose sauce

Chicken terrine, asparagus & radish salad, gribiche sauce

Waldorf salad, baby gem, candied walnuts, blue cheese, celery (v)

Home smoked salmon, celeriac remoulade, lemon rye bread

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

SORBET

Pink grapefruit & basil

MAIN COURSE

Roast rump of beef, Yorkshire pudding, thyme & red wine gravy

Roast shoulder of pork, sage & onion stuffing, apple cider & sage gravy

Roast leg of English lamb, apricot & pinenut stuffing, minted gravy

(All roasts are served with duck fat roasted potatoes with thyme & garlic, cauliflower cheese & seasonal vegetables)

Breast of Guinea fowl, Tunworth cheese mash potatoes, asparagus, hazelnuts

Fresh tagliatelle, Hen of the Wood mushrooms, asparagus, parmesan velouté (v)

Fillet of local wild sea bass, shellfish bisque, crushed potatoes, spinach, crab beignet

DESSERT

Warm pineapple upside down cake, Malibu caramel, rum & raisin ice cream

Bramley apple and rhubarb crumble, stem ginger custard

Homemade soft serve Jersey ice cream, mango sorbet, passion fruit, sesame tuile

Choux buns, vanilla diplomat cream, hot chocolate sauce

Basil pannacotta, strawberries, Champagne granita

Sussex & Hampshire cheeses, oatcakes, wafers, quince jelly

(Choose three from: Sussex Cheddar, Isle of Wight Blue, Tunworth, Golden Cross goats' cheese and Ashdown Forest Smoked)

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.