

SEA SCHOOL

RESTAURANT

SEA SCHOOL CELEBRATION MENU

£47.50 per guest

CANAPÉS

3 canapes per guest £12.50

5 canapes per guest £17.50

Ham hock & smoked cheese croquettes, pineapple pickle

Mini Yorkshire pudding, rare roast beef & horseradish

Indonesian chicken, satay sauce, peanuts, coriander

Tandoori chicken tartlet, mango chutney

Sweet potato & duck croquettes, hoisin sauce

Goat's cheese, walnut & beetroot tartlet

Warm ratatouille & burrata cheese tartlet

King prawn & chorizo arancini, saffron aioli

Home smoked salmon, rye bread, pickled fennel, crème fraîche

King prawn & Scottish scallop skewer, lobster butter (£5 supplement)

MAIN MENU

(Please choose 3 dishes from each course, functions under 14 guests please choose two dishes from each course)

ARTISAN BREAD

Selection bread of rolls, Southdown's butter

STARTER

Roasted tomato soup, artichoke pesto, sourdough croutons (v)

Broccoli & stilton soup, sourdough croutons, crème fraîche

Smoked haddock chowder, confit egg yolk, chive oil

Home smoked duck breast, goat cheese pannacotta, beetroot, walnuts

Ham hock terrine, piccalilli, smoked cheese and whole grain mustard scones

Burrata cheese & heritage tomato salad, romesco sauce, basil

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

Home smoked Scottish salmon, celeriac & apple remoulade, lemon rye bread

King prawn and avocado cocktail, Marie Rose sauce, tomato, cucumber

Tempura king prawns, sweet chilli sauce, carrot, sesame seed & coriander salad

Seared tuna salad niçoise, fine beans, olives, soft boiled egg, shallot dressing (£5.00 supplement)

Seared Scottish scallops, cauliflower & yogurt purée, lobster butter, apple salad (£9.50 supplement)

PALATE CLEANSER

Granny Smith apple sorbet/Pink grapefruit & basil sorbet/Champagne sorbet

MAIN COURSE

Rump of English lamb, dauphinoise potatoes with garlic & thyme, fine beans, rosemary jus
Breast of corn-fed chicken, ham hock & smoked cheese croquette, stem broccoli, mushroom sauce
Slow cooked Indonesian beef rendang, steamed rice, coconut paratha bread
Braised feather blade of beef, celeriac & seeded mustard mash, red cabbage, pancetta & mushroom gravy
Breast of duck, sweet potato & duck croquette, Asian vegetables, Thai red curry sauce
Fillet of chalk stream trout, hollandaise sauce, stem broccoli, mini potato & smoked salmon fishcake
Fillet of sea bass, dill mashed potatoes, baby spinach, crab beignet, shellfish bisque
Moroccan bean & red pepper tagine, couscous salad, Sussex halloumi cheese, pickled fennel (v)
Wild mushroom tortellini, mushroom sauce, stem broccoli, Old Winchester cheese
Sri Lankan monkfish, king prawn & coconut curry, pilaf rice, mini naan bread (£4.50 supplement)
Fillet of beef, Sussex mushroom gratin, dauphinoise potatoes, fine beans, peppercorn sauce (£10.50 supplement)
Whole lobster thermidor, Koffmann's fries, lobster mayonnaise, asparagus & fennel salad (£29.85 supplement)

SUNDAY MAIN COURSE

Roast rump of beef, Yorkshire pudding
Roast shoulder of pork, sage & apple stuffing
Roast shoulder lamb, apricot & pinenut stuffing
Served with roast potatoes, cauliflower cheese, seasonal vegetables

DESSERTS

Choux Craquelin, Tiramisu mousse, coffee ice cream, chocolate sauce
Single origin chocolate brownie, salted caramel ice cream
Pavlova, mascarpone cream, seasonal berries, raspberry sauce
Basil panacotta, strawberries, Champagne granita, honeycomb
Pineapple upside down cake, rum caramel, coconut ice cream
Sticky toffee pudding, toffee sauce, vanilla ice cream
Bramley apple crumble, vanilla custard
Milk chocolate mousse, malted milk ice cream, honeycomb
Lemon meringue tart, raspberry sorbet
Coconut parfait, mango sorbet, pistachio, lychee, mango sauce
Vanilla crème brûlée, pistachio shortbread
Selection of local cheeses, oat cakes, quince jelly, wafers (£5.00)

TEA & COFFEE WITH CHOCOLATE TRUFFLES

Cafetiere (decaffeinated available)
Pot of Birchall's English breakfast tea

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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.