



# SEA TERRACE A LA CARTE MENU

## STARTERS

**Soup of the Day**  
with bread roll

**Duck & Orange Pate**  
With mixed onion relish & melba toast

**Deep Fried breaded brie wedges**  
With cranberry sauce

**Breaded Mushrooms**  
With garlic mayonnaise & dressed salad

**King Prawns**  
In filo pastry and sweet chilli dip

**Smoked Fillet of Sussex Trout**  
With mixed onion relish & melba toast

## MAIN COURSES

**Pan fried sirloin Steak (+£3 supplement)**  
**Stilton OR Peppercorn sauce (+ £2.50)**  
With grilled tomato & chunky chips

**Pan Fried Chicken breast**  
With sauté new potatoes, buttered greens  
Bacon Stilton & mushroom sauce

**Pan Fried Swordfish fillet**  
With new potatoes, caper & lemon butter and  
seasonal vegetables

**Pan Fried Duck Breast**  
With sweet potato mash, buttered vegetables  
with black cherry jus

**braised Lamb Shank**  
With mashed potatoes, roasted root vegetables &  
a red wine and rosemary jus

## VEGGIE COURSE £13,95

**Vegetable Lasagne**  
With garlic bread and salad

**Nut Roast**  
With grilled goat cheese, sauté potatoes and  
buttered vegetables

**Apple & Red Cabbage Roulade**  
With sauté potatoes and seasonal vegetables

**Mushroom and Pepper Stroganoff**  
With rice and dressed salad

**Brie and Beetroot Chutney, Kale Tart**  
With seasonal vegetables and sauté potatoes

## DESSERTS

**Chocolate Fondant**  
With vanilla ice cream

**Lemon Tart**  
With vanilla ice-cream

**Salted Caramel Cheesecake**  
With vanilla ice-cream

**Sticky Toffee Pudding**  
With toffee sauce and ice cream

**Trio of Local Dairy Ice Cream:**  
Vanilla, mint chocolate, Caffe latte

**Sorbet:**  
Raspberry, lemon, mango

1 Course Meal: **£17.95**  
2 Course Meal: **£23.95**  
3 Course Meal: **£26.95**

Veggie  
Set Menu

1 Course Meal: **£13.95**  
2 Course Meal: **£19.95**  
3 Course Meal: **£22.95**