

Sea Marge Hotel
Christmas Day Lunch 2017

Arrival

Glass of Sherry & Canapés

To Start

Roasted Sweet Potato and Carrot Velouté
Spiced crème fraîche, brioche croutons

Followed By

Ballotine of Smoked Mackerel and Trout
Shaved pickled fennel, apple gel, caper berries, tomato and cucumber salsa

Sorbet

Cassis and Champagne Sorbet

Main Course

Traditional Bronze Roast Turkey
Roast Potatoes, Pigs in Blankets, Seasonal vegetables, sage and chestnut stuffing,
cranberry and Bread sauce and Madeira jus

Or

Slow Cooked Shoulder of Lamb
Celeriac dauphinoise, apricot farce, shallot and thyme jus

Or

Pave of Salmon
Herbed potato cake, buttered cabbage and lobster, seared scallop, Champagne sauce

Dessert

Steamed Christmas Pudding
Buttermilk ice cream, cranberry and cinnamon compote, brandy sauce

Or

Delice of Lemon and Lime Mousse
Mint gel, passion fruit and pineapple concasse, mojito sorbet

Or

Salted Layered Caramel Torte
Mascarpone and fig ice cream, white chocolate ganache, crumbled biscuit

Or

Norfolk and British Cheese Board
Apricot chutney, celery, grapes and homemade biscuits

To Finish

Coffee and Seasonal Petit Fours

£79.00 per person

Vegetarian Menu also Available