



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

Seared Halloumi and Vegetable Stack
Balsamic gellie, chunky pesto, onion croutes

Sorbet

Cassis and Champagne Sorbet

Main Course

Baked Quinoa, Walnut and Parsnip Loaf
Carrot and swede mash, celeriac dauphinoise, tenderstem broccoli,
rosemary butter 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