

Sea Marge Hotel
Christmas Day Lunch 2018

Vegetarian Option

Arrival

Sherry & Canapés

To Start

Parsnip, Ginger and Apple Soup
Herb Croutons

Followed By

Somerset Brie and Beetroot Tart
Rockette and apple salad

Sorbet

Strawberry and Champagne Sorbet

Main Course

Baked Nut Loaf
Roasted roots, gratin dauphinoise, tenderstem broccoli,
thyme butter sauce

Dessert

Steamed Christmas Pudding
Clotted cream ice cream, cranberry compote, brandy sauce
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Delice of Passionfruit and Raspberry Mousse
Raspberry gel, lychee sorbet, mascarpone cream and pineapple salsa
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Dark Chocolate and Rum Truffle Torte
White chocolate ganache, blood orange ice cream, mint syrup
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Norfolk and British Cheese Board
Apricot chutney, celery, grapes and homemade biscuits

To Finish

Coffee and Seasonal Petit Fours

£85.00 per person

Menu correct at time of printing but subject to changed due to market forces