

Sea Marge Hotel
Christmas Day Lunch 2018

Arrival

Sherry & Canapés

To Start

Parsnip, Ginger and Apple Soup
Herb Croutons

Followed By

Terrine of Sole and Salmon
Crab rillette, compressed cucumber, apple gel, caper, tomato and cucumber salsa

Sorbet

Strawberry 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
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Roast Cannon of Lamb
Truffle mash potato, fine bean bundle, roasted carrot, shallot and thyme jus
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Pave of Halibut
Herbed potato cake, crab and vegetable chowder

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
**

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

Vegetarian Menu also Available

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