

Sea Marge Hotel Boxing Day Lunch 2017

To Start

Velouté of Cauliflower
Parmesan cheese straw, herb oil

Terrine of Ham Hock and Pickled Carrot
Goats cheese curd, piccalilli coulis,, apple and mustard dressing

Parfait of Duck Liver
Red onion and raisin chutney, port jelly, toasted brioche

Salad of Prawn Cocktail
Buttered wholemeal bread, Marie Rose sauce

'Crispy' Goujons of Salmon
Mashed minted peas, lemon and chive mayonnaise

Toasted Onion Bruschetta of Field Mushrooms
Tallaggio cheese, pickled beetroot and grape salad, honey dressing

Mains

From the Carvery

Roast Sirloin of Local Beef
With Yorkshire Pudding

Roast Boneless Cockerel
Apricot, Citrus and Sage Stuffing

Roast Glazed Gammon Ham
Infused with Mustard, Honey and Cracked Black Pepper

With a choice of
Roasted Potatoes
Roast Beetroot, Butternut Squash and Red Onions
Broccoli and Stilton Cheese
Buttered Savoy Cabbage, Leeks and Bacon
Carrot and Swede Mash

From the kitchen

Confit Leg of Duck
Cassoulet of butterbeans and chorizo, swede fondant

Braised Shoulder of Lamb
Spring onion mash, fine bean bundle, buttered carrots, mint sauce

Supreme of Hake
Asian greens and egg noodles, Thai spiced mussel and coconut broth

Whole Grilled Plaice
Buttered baby potatoes and broccoli, olives, capers and parsley nage

Baked Lentil, Vegetable and Nut Loaf
Ratatouille garnish, saffron mash, braised chicory

Desserts

Warm Rhubarb and Almond Sponge
Strawberry preserve, vanilla custard

White Chocolate and Vanilla Brûlée
Chocolate chip cookie

Lemon and Lime Delice
Stewed berry compote, toasted marshmallows, crumbled biscuit

Salted Caramel and Chocolate Tart
Chocolate ganache, praline ice cream

After Eight's Sundae
Chunky after eight's pieces, Chantilly cream, vanilla ice cream,
chocolate sauce and mint syrup, mini marshmallows

Strawberry and Mint Jelly
Champagne Sorbet

Norfolk and British Isle Cheeses
Fruit chutney, celery, grapes and Biscuits