

**Sea Marge Hotel**  
**New Years Eve Dinner 2017**  
**Vegetarian Option**

**Arrival**

**Bubbly & 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**

**Assiette of Chocolate**

Chocolate torte, white chocolate brulee, chocolate and raspberry tart,  
chocolate smoothie, chocolate and mint ice cream

Or

**Norfolk and British Cheese Board**

Apricot chutney, celery, grapes and homemade biscuits

**To Finish**

**Coffee and Seasonal Petit Fours**

\*\*\*\*\*

**£69.00 per person**

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