



# Sea Marge Hotel Fathers Day Lunch Menu

Sunday 18th June 2017

## Starters

### **Roasted Mediterranean Soup**

Herbed croutons, basil pesto

### **Tian of Prawns and Smoked Salmon**

Cucumber, caper and gem lettuce, Marie rose sauce

### **Filo Baked Goats Cheese and Asparagus Salad**

Red onion marmalade, walnut and shallot dressing

### **'Crispy' Pork and Onion**

Compressed pineapple, Apple salad, sage derby, tarragon emulsion

### **Terrine of Duck and Confit Chicken**

Orange and spring onion salad, toasted onion slice

### **Smoked Haddock and Potato Fishcake**

Warm marinated tomatoes, watercress, Aioli sauce

## Mains

### **FROM THE CARVERY**

#### **Roast Sirloin of Beef**

Yorkshire pudding

#### **Roast Shoulder of Lamb**

Rosemary, Lemon and Cranberry stuffing

#### **Roast Gammon Ham**

With a choice of

Roast Potatoes

Roast Parsnips, Carrots and Beetroot

Cauliflower and Broccoli Cheese

Sticky Red Cabbage

Buttered Carrots and Sugar Snap Peas

### **FROM THE KITCHEN**

#### **Marinated Breast of Chicken**

Spring onion mash, roasted root vegetables, wild mushroom sauce

#### **Supreme of Hake**

Tagliatelle of tiger prawns, chilli, coriander and roquette, ragu of tomato

#### **Confit Leg of Duck**

Citrus mash, roasted root vegetables, plum sauce

#### **Baked Vegetable and Smoked Cheese Enchiladas**

Spicy tomato sauce, re-fried beans, guacamole and soured cream



## Desserts

**Warm Pear and Almond Tart**  
Toffee custard

**Cappuccino Crème Brûlée**  
Viennese biscuit

**Salted Caramel and Chocolate Torte**  
Berry cream, mint syrup, chocolate gel

**Berry Panna Cotta**  
Toasted meringue, fresh berries and sauce, biscuit crumble

**Toffee Apple Sundae**  
Stewed apples, Chantilly cream, vanilla ice cream, baked crumble biscuits, toffee sauce and pieces

**Coconut and Malibu Jelly**  
Pineapple sorbet, toasted coconut

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

## To Finish

**Coffee and Mints**

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