



**Sea Marge Hotel**  
**Festive Menu 2017**

**Starters**

**Roasted Sweet Potato and Pancetta Soup**

Brioche croutons, chive crème fraîche

**Terrine of Duck and Chicken Liver Parfait**

Orange gel, red onion marmalade, toasted ciabatta

**Twice Baked Blue Cheese and Walnut Souffle**

Apple purée, beetroot salad, grape chutney

**Goujons of Plaice**

Cucumber, red radish and spring onion salad, sauce remoulade

**Scottish Poached Salmon and Prawn Cocktail**

Marie Rose sauce, buttered brown bread

**Mains**

**Traditional Bronze Roast Turkey,**

Sage and chestnut stuffing, pigs in blanket, roast potatoes, Madeira jus

**Braised Peppered Short-rib of Beef**

Spring onion mash, parsley carrots, tenderstem broccoli, red wine jus

**Confit Rashers of Belly Pork**

Cassoulet of chorizo and butter beans, roasted carrots, apple compote, jus

**Baked Supreme of Sea Trout**

Braised peas, bacon and lentils, savory potato

**Fillet of Smoked Haddock**

Chive mash, buttered leeks, soft poached egg, sauce hollandaise

**Roulade of Curried Roasted Pepper, Cauliflower and Chick Pea**

Potato and spinach dahl, smoked aubergine caviar, chunky mango and coriander salsa

**Dessert**

**Christmas Pudding**

Cranberry compote, Brandy sauce

**Black Forest Delice**

Kirsch cherries, chocolate gel, berry macaroon

**Coconut and Rum Panna Cotta**

Coconut ice cream, mango and passion fruit salsa

**Blackcurrant and Granola Roulade**

Sauce anglaise, fresh berries

**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 Cheeses**

(Blue Stilton, Norfolk Dapple, Somerset Brie)  
Fruit chutney, celery, grapes and biscuits