



Sea Marge Hotel
Festive Menu 2018

Starters

Roasted Carrot and Butternut Squash Soup
Croutons, honey crème fraiche

Golden Fried Breaded Pulled Pork
Apple puree, piccalilli garnish, Cumberland sauce

Roast Beetroot and Red Onion Tart Tatin (V)
Orange & cranberry gel, crumbled feta salad, balsamic reduction

Pave of Cajun Salmon
Arabic freekah salad, sauce vierge

Scottish Smoked Mackerel and Prawn Salad
Lemon Mayonnaise

Mains

Traditional Bronze Roast Norfolk Turkey
Roast potatoes, sage and chestnut stuffing, pigs in blanket, Madeira jus

Confit Belly of Pork
Spring onion mash, roasted carrot, braised red cabbage, apple sauce

Braised Featherblade of Beef
Gratin potato, roasted roots, broccoli, caramelized onion gravy

Steamed Fillet of Bream
Crushed potatoes, braised endive, tenderstem broccoli, red wine jus

Fillet of Codling
Cheesy potato, leeks and broccoli fondue, bacon crumb

Baked Vegetable and Nut Loaf (V)
Mediterranean vegetable & toasted fragola, cauliflower, chive butter sauce

All served with Seasonal Vegetables

Dessert

Christmas Pudding
Cranberry compote, brandy sauce

Delice of Rich Chocolate Torte
Passion fruit gel, chocolate sauce, mango sorbet

Vanilla Panna Cotta
Berry compote sauce, crumbled Amaretto biscuit

Roulade of Toffee Meringue and Pecan
Sauce Anglaise, apple sorbet

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

Apple and Cranberry Jelly
Champagne Sorbet

Norfolk and British Cheese Board

To Finish

Coffee and Mints