



**Sea Marge Hotel Easter Lunch Menu**  
**Sunday 16th April 2017**

**Starters**

**Velouté of Broccoli Soup**

Croutons, toasted almonds

**Terrine of Ham Hock and Pea**

Goats cheese curd, piccalilli chutney, 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

**Main Course**

**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

Cauliflower 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

**Steamed Basa Fillet**

Asian greens and egg noodles, Thai spiced mussel and coconut broth

**Whole Grilled Plaice**

Buttered baby potatoes and broccoli, olives, capers and pars-



## Desserts

### **Sticky Toffee Apple and Rhubarb Crumble**

Toffee sauce, vanilla ice cream

### **White Chocolate and Vanilla Brulee**

Chocolate chip cookie

### **Lemon and Lime Posset**

Stewed berry compote, lavender shortbread

### **Salted Caramel and Chocolate Tart**

Chocolate ganashe, praline ice cream

### **Berry Mess Sundae**

Mixed berry compote and sauce, vanilla ice cream, chantilly cream,  
mini marshmallows and crushed meringues

### **Pineapple Jelly**

Coconut sorbet, coconut tuille biscuit

### **Norfolk and British Isle Cheeses**

Fruit chutney, celery, grapes and Biscuits

## To Finish

### **Coffee and Mints**

4 Course Lunch £22.95 per person

3 Course Childs Lunch also available  
*(children under 12)*

*Includes*

*Gift for all Children*

*Please note menu correct at time of publishing  
but may be subject to changes due to market forces*