

Sea Marge Hotel
New Years Eve Dinner 2018

Vegetarian Option

Arrival

Bubbly & Canapés

To Start

Parsnip, Ginger and Apple Soup
Herb Croutons

Followed By

Somerset Brie and Beetroot Tart
Rockette and apple salad

Sorbet

Strawberry and Champagne Sorbet

Main Course

Baked Nut Loaf
Roasted roots, gratin dauphinoise, tenderstem broccoli,
thyme butter sauce

Dessert

Assiette of Chocolate
Chocolate torte, white chocolate brûlée, chocolate and raspberry tart,
chocolate smoothie, chocolate and mint ice cream, mint syrup

Norfolk and British Cheese Board
Apricot chutney, celery, grapes and homemade biscuits

To Finish

Coffee and Seasonal Petit Fours

£70.00 per person
With Live Entertainment & Disco

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