

Sea Marge Hotel
New Years Eve Dinner 2018

Arrival

Bubbly & Canapés

To Start

Parsnip, Ginger and Apple Soup
Herb Croutons

Followed By

Terrine of Sole and Salmon
Crab rillette, compressed cucumber, apple gel, caper, tomato and cucumber salsa

Sorbet

Strawberry and Champagne Sorbet

Main Course

Roast Cannon of Lamb
Truffle mash potato, fine bean bundle, roasted carrot, shallot and thyme jus
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Pave of Halibut

Herbed potato cake, crab and vegetable chowder

Dessert

Assiette of Chocolate

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

Vegetarian Menu also Available

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