



The Sea Marge Hotel 2019 Valentine Menu

To Start

Curried Spiced Sweet Potato and Ginger Soup

Coriander crème fraîche

Baked Ring of Cranberry Bread and Camembert

(to share or not !!)

Fig chutney

Tian of Smoked Salmon and Prawns

Compressed cucumber, Thousand Island dressing

Terrine of Chicken and Apricot

Pickled vegetable salad, Cumberland sauce, apple purée

Pan Seared Scallops and Confit Pork Belly (supplement £5)

Cauliflower purée and florets, lemon gel, jus

Main Course

Medallion of Local Beef (supplement £8)

Dauphinoise potato, roasted carrot, sticky red cabbage, Bourguignon garnish

Grilled Cutlet and Braised Shoulder of Lamb

Fondant potato, fine bean bundle, carrot and swede purée, broccoli florets, rosemary jus

Grilled Fillet of Seabass

Spring onion and haddock fishcake, parsley carrots, kale, pea and white wine cream sauce

Slow Roast Confit Leg of Duck

Spring onion mash, roasted roots, redcurrant sauce

Baked Nut Loaf

Mediterranean vegetables and bean stew, kale, wild mushroom salad

Desserts

Assiette of Chocolate (Supplement £5)

(brownie, mousse, torte, smoothie, ice cream)

Sticky Fig and Toffee Pudding

Vanilla custard, warm apple compote

Salted Caramel and Chocolate Delice

Caramel Ice cream, white chocolate ganache, toffee popcorn

White Chocolate and Vanilla Crème Brûlée

Pistachio shortbread, fresh raspberries

Mango Jelly

Mango sorbet, pineapple and passion fruit salsa

After Eight Sundae

Chunky After Eight pieces, Chantilly cream, vanilla ice cream, chocolate sauce and mint syrup, mini marshmallows

Cheese Board

Smoked Dapple, Somerset Brie and Stilton
Homemade chutney, celery, grapes and homemade biscuits

This is correct at time of printing but may be changed due to market forces.

If you are concerned about the presence of allergens in our foods?

Please ask for more information about dish ingredients.

Fish dishes may contain small bones