



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 !!) £2.00 supplement applies if 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*