

Sea Marge Hotel New Years Day Lunch 2019

To Start

Velouté of Sweet Potato

Onion bhaji, curry oil

Terrine of Ham Hock and Pea

Goats cheese curd, piccalilli couli, honey and mustard dressing

Parfait of Duck Liver

Red onion and raisin chutney, orange and apple salad, toasted brioche

Salad of Prawn Cocktail

Buttered wholemeal bread, Marie Rose sauce

'Crispy' Goujons of Plaice

Mashed minted peas, lemon and chive mayonnaise

Toasted Onion Bruschetta of Field Mushrooms

Crumbled goats cheese, pickled beetroot and grape salad, house dressing

Mains

From the Carvery

Roast Sirloin of Local Beef

With Yorkshire Pudding

Roast Boneless Cockerel

Apricot, Citrus and Sage Stuffing

Roast Leg of Lamb

Infused with Mustard, Honey and Cracked Black Pepper

With a choice of

Roasted Potatoes

Roast Beetroot, Butternut Squash and Red Onions

Broccoli and Stilton Cheese

Buttered Savoy Cabbage, Leeks and Bacon

Carrot and Swede Mash

From the kitchen

Confit Leg of Duck

Cassoulet of butter beans and chorizo, swede fondant

Braised Belly of Pork

Spring onion mash, roasted roots, apple purée, jus

Supreme of Hake

Fondue of baby potato, leeks and prawns

Fillet of Bream

Potato bravas, roasted fennel, red wine jus

Spicy Bean and Vegetable Curry

Mango chutney, basmati rice, chotta naan

Desserts

Warm Apple and Raisin Sponge

Rhubarb compote, toffee custard

White Chocolate and Vanilla Brûlée

Chocolate chip cookie

Lemon and Lime Delice

Stewed berry compote, toasted marshmallows, crumbled biscuit

Rich Orange and Chocolate Torte

Chocolate ganache, praline ice cream

After Eight's Sundae

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

Blackcurrant Mousse

Champagne sorbet, Kirsch cherries

Norfolk and British Isle Cheeses

Fruit chutney, celery, grapes and biscuits
