

Sea Marge Hotel
New Years Eve Dinner 2017

Arrival

Bubbly & Canapés

To Start

Roasted Sweet Potato and Carrot Velouté
Spiced crème fraîche, brioche croutons

Followed By

Ballotine of Smoked Mackerel and Trout
Shaved pickled fennel, apple gel, caper berries, tomato and cucumber salsa

Sorbet

Cassis and Champagne Sorbet

Main Course

Slow Cooked Shoulder of Lamb
Celeriac dauphinoise, apricot farce, shallot and thyme jus
Or

Pave of Salmon
Herbed potato cake, buttered cabbage and lobster, seared scallop, Champagne sauce

Dessert

Assiette of Chocolate
Chocolate torte, white chocolate brulee, chocolate and raspberry tart, chocolate smoothie,
chocolate and mint ice cream
Or

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

To Finish

Coffee and Seasonal Petit Fours

£69.00 per person

Vegetarian Menu also Available

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