

The Sea Marge Hotel 2018 Valentine Menu

To Start

Curried Spiced Carrot Soup

Crispy naan 'strips', coriander crème fraîche

Assiette of Cured Meats, Olives and Baked Camembert for 1 or 2

Grape and fruit chutney, toasted rosemary focaccia

Tian of Smoked Salmon and Prawns

Compressed cucumber, Quails egg, pea gel, caviar and dill vinaigrette

Twice Baked Blue Cheese and Walnut Soufflé

Wild mushroom salad, pickled prunes, beetroot and tarragon dressing

Pan Seared Scallops and Garlic Tiger Prawns (supplement £5)

Pea purée, lemon gel, pancetta crisp, jus

Main Course

Medallion of Local Beef (supplement £8)

Dauphinoise potato, sautéed cabbage and leeks, roasted carrot, Bourguignon garnish

Grilled Cutlet and Braised Shoulder of Lamb

Fondant potato, roasted carrot, sticky red cabbage, tender stem broccoli, rosemary jus

Grilled Fillet of Sea bass

Herb crushed potato, buttered leeks, brown shrimp and caper sauce

Herbed Marinated Breast of Chicken

Spring onion mash, roasted roots, wild mushroom sauce

Baked Butternut Squash and Gruyere Cheese Roulade

Wild mushrooms and red onion salad, coulis of red pepper

Desserts

Assiette of Chocolate (Supplement £5)

(gateau, mousse, brûlée, smoothie, ice cream)

Rhubarb and Almond Sponge

Vanilla custard, strawberry preserve

Coffee and Chocolate Delice

Caramel ice cream, white chocolate ganache, crushed honeycomb

Lemon and Lime Posset

Pistachio shortbread, fresh raspberries

Pineapple Jelly

Coconut sorbet, kiwi salsa

After Eight's Sundae

Chunky After Eight's 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

To Finish

Coffee and Mints



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