

Sea Marge Hotel Easter Lunch Menu

Sunday 1st April 2018

To Start

Sweet Potato and Ginger Soup

Croutons, coriander crème fraîche

Terrine of Ham Hock and Pickled Vegetables

Piccalilli chutney, apple and mustard dressing

Parfait of Duck Liver

Red onion and raisin chutney, port jelly, toasted brioche

Salad of Prawn and Salmon Cocktail

Pickled cucumber, Marie Rose sauce

'Crispy' Goujons of Lemon Sole

Mashed minted peas, lemon and chive mayonnaise

Terrine of Grilled Mediterranean Vegetables

Taleggio cheese, pickled beetroot and sun blushed tomato salad, pesto dressing

Main Course

From the Carvery

Roast Sirloin of Local Beef

With Yorkshire pudding

Roast Loin of Pork

Apricot, citrus and sage stuffing

Roast Breast of Turkey

Infused with mustard, honey and cracked black pepper

With a choice of

Roasted Potatoes

Roast Root Vegetables

Cheesy Cauliflower and Leek

Buttered Savoy Cabbage, Leeks and Bacon

Carrot and Swede Mash

From The Kitchen

Confit Leg of Duck

Cassoulet of butterbeans and chorizo, swede fondant

Braised Shoulder of Lamb

Spring onion mash, fine bean bundle, buttered carrots, mint sauce

Smoked Haddock and Cheese Omelette

Parsley new potatoes, buttered greens

Whole Grilled Plaice

Prawns and chive butter sauce, crushed potatoes, grilled asparagus

Baked Cauliflower and Chick Pea Roulade

Ratatouille garnish, saffron mash, braised chicory

Dessert

Sticky Toffee Apple and Rhubarb Crumble

Toffee sauce, vanilla ice cream

White Chocolate and Vanilla Brûlée

Chocolate chip cookie

Lemon and Lime 'Posset'

Stewed berry compote, poppy seed shortbread

Salted Caramel and Chocolate Tart

Chocolate ganache, praline ice cream

Berry Mess Sundae

Mixed berry compote and sauce, vanilla ice cream, Chantilly cream,
mini marshmallows and crushed meringues

Mango Jelly

Coconut sorbet, chunky kiwi and pineapple salsa

Norfolk and British Isle Cheeses

Fruit chutney, celery, grapes and biscuits

To Finish

Coffee and Mints



Menu correct at time of publishing but may be subject to changes due to market forces