

Sea Marge Festive Menu 2021

3 course Festive Feast £23.95
2 Course Festive Feast £19.95
10% discount for groups of 8 or more

Starters

Cream of Potato, Spinach and Kale Soup

Croutons

Terrine of Smoked Chicken, Truffle and Parsley

Pickled raisin salad, piccalilli garnish, Cumberland sauce

Galette of Red Onion Marmalade, Vine Tomatoes and Goats Cheese

Rocket, apple and walnut salad, honey dressing

Gratinated Smoked Haddock, Peas and Mushroom

Lemon and chive gremolata, pickled cucumber salad

Salad of Prawn Cocktail

Cucumber, lettuce gem and caper, Marie rose sauce, buttered brown bread

Mains

Traditional Bronze Roast Turkey

Sage and chestnut stuffing, pigs in blanket, roast potatoes, Madeira jus

Braised Daube of Beef

Chive mash, sticky red cabbage, roasted carrot, shallot jus

Confit Belly of Pork

Apple purée, croquette potato, roasted roots, fine bean bundle, port jus

Pan Fried Fillet of Sea Bass

Smoked mash, confit fennel, roasted cauliflower, dill and mussel sauce

Herb Crusted Supreme of Salmon

Fondue of baby potatoes, leeks and smoked haddock

Roast Butternut Squash, Spinach and Walnut Tart

Sautéed wild mushrooms, puy lentil and baby potatoes, kale, spiced maple dressing

Desserts

Christmas Pudding

Cranberry compote, Brandy sauce

Chocolate & Coconut Tart

Lime Chantilly, chocolate ganache, coconut Ice cream

Mango and Vanilla Panna Cotta

Pineapple and apple salsa, ginger bread 'crisp',

Vanilla Crème Brûlée

Shortbread

Raspberry and Clementine Jelly

Champagne sorbet, dehydrated raspberries

Rocky Road Sundae

Brownie pieces, marshmallows, chocolate sauce, vanilla Ice cream, whipped cream and Maltesers

Norfolk and British Cheeses

(Blue Stilton, Norfolk Dapple, Somerset Brie)

Fruit chutney, celery, grapes and biscuits

Menu correct at time of publishing but subject to changes as short notice due to availability