

Sea Marge Hotel
New Years Eve Dinner 2021
Vegetarian Option

Arrival

Bubbly and Homemade Canapés

To Start

Cream of Cauliflower Soup
Cheese straw

Followed By

Rich Burgundy Poached Egg
Toasted brioche, wild mushroom salad, Sage Derby and honey mustard dressing

Sorbet

Blackcurrant and Champagne Sorbet

Main Course

Filo Strudel of Curried Chickpeas, Okra and Spinach
Mango and cucumber salsa, sweet potato mash, seared spring onions

Dessert

Choice of

Assiette of Chocolate

Chocolate and orange terrine, white chocolate brûlée, chocolate and raspberry tart, chocolate smoothie, chocolate and mint ice cream,

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Norfolk and British Cheese Board

Apricot chutney, celery, grapes and homemade biscuits

To Finish

Coffee and Seasonal Petit Fours

£70.00 per person

Children's price available on request

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