

Sea Marge Hotel
New Years Eve Dinner 2021

Arrival

Sherry & Canapés

To Start

Cream of Cauliflower Soup
Cheese straw

Followed By

Charred Fillet of Mackerel
Salad of fine beans and radish, watercress and caper cream, citrus dressing,
horseradish crisps

Sorbet

Blackcurrant and Champagne Sorbet

Main Course

Choice of

Braised Shoulder of Local Lamb
Rosemary and parmesan crumb, fondant potato, roasted shallot, mashed peas,
redcurrant jus
(served pink or well done)
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Steamed Supreme of Salmon

Seafood ravioli, herbed mashed potato, vegetable ribbons, caviar and Champagne sauce

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

Vegetarian Menu also Available

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