HAPPY VALENTINES DAY

SATURDAY 14th February

3 Courses £41.95 pp

POP THE BUBBLES

Prosecco & Staropramen

Bubbles for the dreamers, lager for the lovers, a sparkling beginning to a night of indulgence

STARTERS

Flirtation on a Plate

French Onion Soup (V)

Caramelised onions, toasted ciabatta, mature cheddar, red onion marmalade, warm, rich, irresistible

Serrano Ham (GFA,DFA)

Torched goat's cheese spheres, sourdough bruschetta, beetroot brunoise, sun-blushed tomatoes, balsamic glaze, a playful twist on a classic

Pan-Seared Garlic King Prawns (GFA,DFA)

Lobster mousse, apple, honey, chilli, citrus glaze, a little heat, a lot of romance

Beer-Battered Brie (V)

Crisp golden brie, house salad, cranberry compote, comfort with a flirtatious crunch

MAINS

Love on a Plate

Asian-Style Chilli Beef

Sautéed new potatoes, Asian slaw, fragrant shallot sauce, bold, vibrant, & a little daring

Char-Grilled 8oz Fillet Steak (GF) £6 supplement

Chunky chips, grilled vine tomatoes, button mushrooms, beetroot gel, peppercorn sauce, a classic, dressed to impress

Pan-Seared Chicken Supreme (GFA,DFA)

Dauphinoise potatoes, Tenderstem broccoli, carrot pearls, truffle oil, crispy onions, "Marry Me" sauce, indulgence worth proposing for

Smoked Haddock (GFA)

Fondant potato, grilled cherry tomatoes, poached egg, lobster and leek sauce, elegance with a whisper of luxury

Blue Cheese & Button Mushroom Fusilli (V)

Creamy white wine sauce, chives, garlic bread, balsamic glaze, simple, decadent, & full of charm

DESSERTS TO SHARE (OR NOT)

Sweet Temptations

Chocolate Brownie (V)

Wafer crumb, meringue dust, Chantilly cream, honeycomb ice cream, for chocolate lovers who dare

Warm Cherry Bakewell (V)

Griottine cherries, crème anglaise, grated almonds, tart, sweet, and teasing

Local Cheeseboard (V, GFA) £4 supplement

Stilton, Smoked Dapple, Brie, grapes, celery, quince jelly, chutney, savoury biscuits – sophisticated sharing made simple

Sharing Dessert Platter (V)

Crème brûlée, rum & raisin sponge, chocolate-dipped strawberries, Sicilian lemon & oat cookie, mini marshmallows, because love (and dessert) is better together

Other dietary requirements can be catered for upon request. Please note menu correct at time of printing but subject to changes due to market forces

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JOIN US AT
THE SEA MARGE HOTEL

For an evening that's as romantic, or as delicious as you want it to be.

BEGIN WITH A DRINK ON ARRIVAL.

Because whether you're madly in love or just very fond of bubbles, it's a sparkling way to start the night, especially with the gentle sea breeze nearby.

Then enjoy three beautifully cooked courses, crafted by our chefs using the finest seasonal ingredients. Elegant, comforting, and indulgent enough to make anyone feel a little more loved (even if it's just by the food).

With candlelight, warm hospitality, and a hint of coastal charm, it's the perfect setting for long-standing love, new romance, or simply pretending you're swept off your feet while secretly eyeing dessert.

£41.95 PER PERSON

💘 LIMITED AVAILABILITY – BOOKING ESSENTIAL.