Easter Sunday

MENU

3 courses £39.95 / 2 courses £31.95

Starters

Wild Mushroom & Courvoisier Soup (V, GFA)
Chive crème fraîche, ciabatta croutons
Warm Fillet of Mackerel (GF)
Beetroot glaze, dressed salad, sun-blushed tomato
Smoked Duck Breast (GFA)
Griottines cherries, duck liver mousse, passion fruit coulis, toasted sourdough, spring fruit chutney
Feta, Fig & Red Onion Marmalade Tartlet (V)
Mixed olives, grated walnut, baby gem, white balsamic

Mains

Roast Selection
Sirloin of Norfolk Beef (GFA)
Leg of Pork (GFA)
Shoulder of Lamb (GFA)

Served with cumin, thyme & paprika roast potatoes, creamed leeks with mustard, honeyed carrots & parsnips, caramelised onion purée, cauliflower cheese, tenderstem broccoli, Yorkshire pudding, red wine jus

Sticky & Spicy Korean-Glazed Chicken Breast (GF)
Fondant potato, fine beans, roasted cherry tomatoes, beetroot, Korean jus
Pan-Seared Sea Bass (GF)
Lemon mash, buttered greens, prawn & lobster bouillabaisse
Sweet Potato, Date & Harissa Tagine (V)
Chargrilled flatbread, house salad

Desserts

Black Forest Gâteau (V)
Chocolate sauce, blackcurrant sorbet, crushed wafer
Warm Bakewell Tart (V)
Vanilla custard, cherry compote, vanilla ice cream
Classic Crème Brûlée (V)
Sicilian lemon, oat & raisin cookie, strawberry, blueberry
Norfolk Cheeseboard (V, GFA)
Binham Blue, Smoked Dapple, Baron Bigod, grapes, celery, chutney, quince jelly, crackers

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (GFA) = Gluten free available (DF) = Dairy Free (DFA) = Dairy free available

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

Happy Easter Sunday
5th April

Join us at Sea Marge Hotel this Easter Sunday and enjoy a special set menu, thoughtfully created to bring family and friends together for a warm and memorable celebration.

Each table will also receive a small Easter gift, a token of our appreciation.

Easter Sunday is one of our most popular occasions of the year, and tables fill quickly. We highly recommend booking early to avoid disappointment and to ensure a memorable celebration with us.

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