3 courses £31.95 per person
2 courses £26.95 per person
1 course £18.95 per person

Father's day

STARTERS

Wild Mushroom & Garlic Soup (V,gfa)
Truffled crostini, chive, crème fraiche

Tempura Prawns (Dfa)
Sweet chilli mayonnaise, lemon

Chorizo & Prosciutto Bruschetta (Gfa)
Sunblushed tomato, mixed olives, crumbled goats cheese

Duck Liver Pate (Gfa)
Summer fruit chutney, beetroot powder, salad, toasted ciabatta

Courgette & Red Pepper Wellington (V, Vea, Df)
Red onion marmalade, balsamic glaze

MAINS

Sirloin of Norfolk Beef (Gfa)
Honey & Mustard Glazed Gammon (Gfa)
Shoulder of Lamb (Gfa)
Root Vegetable Nut Roast (Gfa)

Thyme, garlic & paprika roast potatoes, spiced red cabbage, honeyed carrots & parsnip, caramelised onion puree, cauliflower cheese, tenderstem broccoli, Yorkshire pudding, red wine jus

Herb Crusted Chicken Breast (Gfa, Dfa)
Dauphinoise potato, asparagus, vine cherry tomatoes, fig coulis, red wine jus

Smoked Haddock (Gf, Dfa)
Buttered new potatoes, diced beetroot, tenderstem broccoli, shallot & garlic white wine sauce

Grilled Goats Cheese (V, gf)
Crushed new potato, sticky red onion chutney, honeyed carrots, walnuts, beetroot glaze

DESSERTS

Classic Creme Brulee (V, Gfa)
Oat, raisin, & Sicilian lemon cookie, fresh berries

Warm Chocolate Brownie (V)
Berry compote, chantilly cream, mango sorbet

Eton Mess Sundae (V, Vea, Dfa)
Strawberry ice cream, strawberries, chantilly cream, meringue, wafer

Norfolk Cheeseboard (Gfa)
Binham blue, smoked dapple, brie, grapes, celery, chutney, quince jelly, crackers

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

3 courses £39.95 per person
2 courses £31.95 per person

Sunday 21st June

Join us at Sea Marge Hotel this Father's Day and enjoy a special set menu, thoughtfully created to bring family together for a warm and memorable celebration.

Each table will also receive a small Father's Day gift, a token of our appreciation.

Father's Day 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.