Christmas at The Sea Marge Hotel

Festive Dining 2026

Festive Menu

Available from 27th November 2026
2 courses £38.00 3 courses £46.00
Must be pre-booked

Festive Afternoon Tea

Indulge and enjoy this traditional Afternoon Tea with a festive twist and mulled wine
Available from 27th November 2026
£28.95 per person

Christmas Day Lunch

6-course traditional lunch
£145.00 per person
Children under 12 years old £108.00

Boxing Day Lunch

3-course lunch with coffee
£46.95 per person
Children under 12 years old £34.95

New Year's Eve

Dinner Celebration. Live Music from Dale Bullimore & Disco £95 pp

BOOK AT RECEPTION or CALL 01263 579579

Christmas at The Sea Marge Hotel

Festive Menu

2 Courses £38.00 or 3 Courses £46.00

Available daily from 27th November 2026

STARTERS

Cream of Brie & Leek Soup (V) (GFA)
Herb croutons, chive crème fraîche

Duck Liver Pâté (GFA)
Red onion marmalade, toasted ciabatta, winter leaves, French dressing

Classic Prawn Cocktail (GFA)
Crisp winter leaves, Marie Rose sauce, lemon, buttered brown bread

Warm Mackerel Fillet (GF)
Warm potato salad, pickled beetroot, horseradish crème fraîche

Grilled Goat's Cheese Galette (V) (GFA)
Caramelised red onion, toasted pine nuts, balsamic dressing

MAIN COURSE

Traditional Bronze Roast Turkey (GFA)
Roast potatoes, braised red cabbage, roasted carrots & parsnips, Brussels sprouts, sage &onion stuffing, turkey jus

Confit Duck Leg (GF)
Fondant potato, glazed winter vegetables, red cabbage, thyme&red wine jus

Cider & Rosemary Slow Roasted Pork Belly (DFA | GF)
Mash, seared carrots & red cabbage, jus

Herb-Crusted Haddock (GFA)
Fondant potato, buttered leeks, roasted baby beetroot, lemon&herb beurre blanc

Bell Pepper, Courgette, Leek & Mushroom Wellington (V) (GFA)
New potatoes, grilled cherry tomatoes & Tenderstem broccoli

DESSERTS

Steamed Christmas Pudding (V) (GFA)
Brandy sauce, spiced cranberry compote

Chocolate Orange Semifreddo (V) (GFA)
Warm chocolate sauce, cinnamon ice cream, candied orange

Baked New York-Style Cheesecake (V)
Winter berry coulis, shortbread crumb, dried raspberries

Classic Crème Brûlée (V) (GFA)
Oat, raisin & Sicilian lemon biscuit

Dark Chocolate Délice (V) (GF)
Seasonal berries, Chantilly cream

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Tea or Coffee with Chocolate Mint

Menu correct at time of publishing but subject to change and availability. Dietary requirements can be organised upon request.

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