

Christmas Day Lunch

THURSDAY, 25TH DECEMBER 2025

Glass of Bubbles & Amuse Bouche

- STARTER -

Creamy Cauliflower & Truffle Velouté (D, G, CE)

Crème Fraîche, Croutons

Confit Duck Rillettes (D, G, SO)

Cranberry & Apricot Chutney, Petit Salad, Sourdough Toast, Balsamic Glaze

Hot Smoked Salmon (F, E, M)

Pea Shoots, Marinated Beetroot, Compressed Cucumber, Saffron Aioli

Roasted Harissa Spiced Endive (GF, VG, N)

Rocket, Figs, Walnut Crumble, Honey Mustard Dressing

- MAIN COURSE -

Roast Grove Smith Turkey Breast (G, CE)

Sage & Chestnut Stuffing, Chipolata Sausage, Chef's Pan Gravy

Rosemary Roasted Rib Eye of Beef (G, CE, E, D)

Herbed Yorkshire Pudding, Chef's Jus De lie

Roast English Lamb Rump (D, CE)

Celeriac Puree, Red Wine & Thyme Jus

Lemon & Parmesan Crusted Loin of Cod (D, G, F)

Roasted Chantenay Carrots, Watercress Sauce, Crispy Kale

Root Vegetable Au Gratin (GF, VG, CE)

Herb & Vegan Mozzarella Crust, Chardonnay Cream Sauce

All served with Roast Potatoes & All the Trimmings

- DESSERT -

Luxury Christmas Pudding (G, E, N, D)

Brandy Custard

Dark Chocolate Baked Cheesecake (D, G, E, N)

Baileys Cream, Candied Walnut

Lemon Custard Tart (D, G, E)

Torched Marshmallow, Blueberry Compote

Vegan Trillionaire Tart (GF, VG, S)

Toffee Sauce, Ganache

Best of British Cheese Plate (D, G, CE)

Celery, Grapes & Homemade Fruit Compote, Artisan Biscuits

Fresh Filter Coffee & Homemade Chocolate Truffles

£117.00 PER ADULT | £58.00 PER CHILD

£21.00 UNDER 10 YRS OLD

(Separate Children's Menu for under 10 yrs old)

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE

C-GLUTEN INC. WHEAT, WYE, BARLEY, OATS, SPELT OR KHORASAN, D-DAIRY, E-EGGS, C-PRAWNS, CRAB, LOBSTER, CRAYFISH, F-FISH, D-MILK INC. LACTOSE, N-NUTS, CE-CELERY INC. CELERIAC, M-MUSTARD, SD-SULPHUR DIOXIDE

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