

New Year's Eve

GALA DINNER

ENTERTAINED BY THE BAND "6 TO THE BAR"
31ST DECEMBER 2025

Glass of Champagne

- AMUSE BOUCHE -

Smoked Salmon & Cream Cheese Cannelloni (D, F)

- STARTER -

Thai Spiced Lentil Soup (VG & GF)
Coriander, Coconut Cream

Free Range Ham Hock Terrine (M, G)
Petit Salad, Piccalilli Puree, Caper Berries, Cocktail Gherkins, Sourdough Toast

Luxury Seafood Cocktail (MO, C, F) (GF)
King Prawns, Green Lip Mussels, Clams, Cockles, Crayfish, Leaves, Marie Rose Sauce

Wild Mushroom Bruschetta (G, D, SO) (GF & VG Available)
Somerset Brie, New Forest Mushrooms, Garlic & Thyme, Truffle Oil

- MAIN COURSE -

Chargrilled Pork Tomahawk (CE, D, M)
Braised Pork Cheek, Cider & Grain Mustard Sauce

Slow Cooked Sirloin Of Beef (CE, D)
Dauphinoise Potatoes, Bourbon Garlic Sauce

Roasted Salmon Fillet (F, E, D, C)
Lemon & Lobster Sauce, Grilled Asparagus

Spinach & Goats Cheese Polenta Bake (D, V) (GF & VG Available)
Sundried Tomato, Mediterranean Olive Salsa

All served with Festive Roast Potatoes & Seasonal Vegetables

- DESSERT -

Morello Cherry Clafoutis (D, G, E)
Vanilla Crème Anglaise

Apple Crumble Cheesecake (D, G, S)
Maple Syrup Sauce

Chocolate & Salted Caramel Tart (D, G, N, E) (GF & VG Available)
Raspberry Coulis

Best of British Cheese Plate (D, G, CE)
Celery, Grapes & Homemade Fruit Chutney, Artisan Biscuits

Local Artisan Ice Cream (D)
Vanilla, Strawberry & Chocolate

Fresh Filter Coffee & Homemade Chocolate Truffles

£117 Per Adult (Over 18's only)

Book now
01202 298350
sales@oceanahotels.co.uk

(VG) Vegan, (GF) Gluten Free, (DF) Dairy Free, (V) Vegetarian
(G) Cereal Containing Gluten, (C) Crustaceans, (CE) Celery, (E) Eggs, (F) Fish, (L) Lupins, (M) Mustard, (MO) Molluscs,
(N) Nuts, (P) Peanuts, (D) Milk, (S) Soya, (SS) Sesame Seeds, (SD) Sulphur Dioxide & Sulphites.
If you have any dietary requirements or need allergen advice please discuss with sales team on booking.