

# New Year's Eve

## GALA DINNER

ENTERTAINED BY THE BAND "6 TO THE BAR"  
31<sup>ST</sup> DECEMBER 2026

### Glass of Champagne

#### - AMUSE BOUCHE -

**Crispy Parmesan & Truffle Polenta, Pesto Aioli (D, N, E)**

#### - STARTER -

**Classic French Onion Soup (D, G) (DF & GF Available)**  
Sourdough Croute, Melted Gruyere

**Gin & Beetroot Cured Salmon (F)**  
Pea Shoots, Cherry Vine Tomatoes, Cucumber Ribbons, Lemon Caper Dressing

**Dorset Bresaola Carpaccio (N, D) (DF Available)**  
Rocket Salad, Pickled Pears, Toasted Almonds, Grana Padano, Balsamic Vinaigrette

**Indian Spiced Spinach & Pea Cake (D) (VG Available)**  
Crispy Shallots, Chillies, Pomegranate, Rocket, Coriander & Mint Chutney

#### - MAIN COURSE -

**Confit Duck Leg à l'Orange (CE)**  
Tender Stem Broccoli, Bigarade Sauce

**Pressed British Belly of Pork (CE)**  
Spiced Carrot Puree, Sage & Cider Jus

**Paupiette of Plaice Fillet (F, C, D)**  
Baby Spinach, Brown Shrimp & Lemon Caper Butter

**Spinach & Ricotta Tortellini (D, G, E)**  
Marinated Olives, Baby Spinach, Provençal Tomato Sauce, Grand Padano

All served with Festive Roast Potatoes & Seasonal Vegetables

#### - DESSERT -

**Homemade Fruit Strudel (D, G, E)**  
Served with Vanilla & Nutmeg Custard

**Passion Fruit Cheesecake (D, G, E)**  
Torched Lemon Curd Meringue, Raspberry Coulis

**Chocolate & Caramel Torte (D, G, E)**  
Chocolate & Salted Caramel Mousse, Chocolate Ganache

**English Artisan Ice Cream (D)**  
Vanilla / Strawberry / Chocolate

**Best of British Cheese Plate (D, CE)**  
Celery, Grapes, Fruit Compote, Artisan Biscuits

**Fresh Filter Coffee & Homemade Chocolate Truffles**

**£120 Per Adult (Over 18's only)**

(VG) Vegan, (GF) Gluten Free, (DF) Dairy Free, (V) Vegetarian

(C) Cereal Containing Gluten, (Cr) 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.

*Book now*  
**01202 298350**  
sales@oceanahotels.co.uk