

Christmas Day Lunch

Thursday 25th December 2025

STARTERS

Roasted Red Pepper & Tomato Soup (CE)

Basil Pesto

Salmon & Dill Fishcake (D, G, E, F)

Citrus & Garlic Aioli, Seasonal Leaves, Cherry Tomato & Lemon

Duck & Orange Liver Pate (G, M, D)

Seasonal Leaves, Apricot Ginger & Orange Chutney, Sourdough Toast

Avocado, Pomegranate & Toasted Pine Kernel Salad (N, GF, VG)

Pomegranate Glaze

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Blood Orange Sorbet

MAIN COURSES

Traditional Roast Turkey (G, SD, D, E) (GF & DF Available)

Pigs in Blankets, Buttery Sage, Onion Stuffing & Chef's Pan Gravy

Cracked Pepper Crusted Beef Ribeye (GF)

Wild Mushroom & Rosemary Red Wine Gravy

Baked Haddock Fillet (F, D)

Meuniere Sauce, Lemon

Sweet Potato & Chickpea Bake (GF, VG)

Vegan Mozzarella, Coriander, Salsa Verde

All served with Festive Roast Potatoes & Seasonal Vegetables

DESSERTS

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

Brandy Sauce

Indulgent Layered Pavlova (D, N, E) (GF)

Forest Berry Compote, Chantilly Cream, Toasted Almonds

Chocolate & Caramel Tart (GF) (VG)

Raspberry Coulis

British Cheese Plate (G, D, M)

Chutney, Grapes & Crackers

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Coffee & Mints

£66.95 PER ADULT | £33.50 PER CHILD

-Book now-

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V-VEGETARIAN, VG-VEGAN, GF-GLUTEN FREE, DF-DAIRY FREE, G-GLUTEN, D-DAIRY, E-EGGS,
G-WHEAT, WYE, BARLEY, OATS, SPELT OR KHORASAN, C-PRAWNS, CRAB, LOBSTER, CRAYFISH,
F-FISH, D-MILK INC. LACTOSE, N-NUTS, CE-CELERY INC. CELERIAC, M-MUSTARD,
SD-SULPHUR DIOXIDE, SS-SESAME SEEDS, L-LUPINS, MO-MOLLUSCS