

New Year's Eve Dinner

Live entertainment from PJ & Ted and Disco

31st December 2025

STARTERS

Winter Root Vegetable Soup (CE, D, GF, V, VG)
Crème Fraiche

Duck Orange Pate (G, M, SD)
Cucumber Ribbons, Balsamic Onion, Brioche Toast, Chutney

Prawn & Crayfish Cocktail (C, M, E, F, G)
Thousand Island Dressing & Granary Bread

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

MAIN COURSES

Slow Roasted Belly of Pork (D, GF)
Apple & Cider Sauce

Cracked Pepper Crusted Beef Ribeye (GF)
Wild Mushroom & Black Garlic Sauce

Grilled Seabass Fillet (F, D, GF)
Caper, Chervil Butter & Lemon

Vegetable Wellington (GF, VG)
Chickpeas, Tomatoes Sauce & Walnut Chutney

All served with Festive Roast Potatoes & Seasonal Vegetables

DESSERTS

Indulgent Winter Berries Pavlova (E, D)
Seasonal Berries & Chantilly Cream

Rich Chocolate & Orange Gateau (G, D, E, N)
Orange Sauce

Mulled Spiced Poached Pear (VG, GF)
Winter Berries, Saffron & Vanilla Syrup

British Cheese Plate (G, D, M)
Chutney, Grapes & Crackers

Tea/Coffee & Mints

£72.50 PER ADULT | £36.25 PER CHILD

-Book now-
01202 298350
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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