

Christmas Day Lunch

Friday 25th December 2026

STARTERS

Creamy Cauliflower Velouté (D, G)

Truffle Oil, Toasted Croutons

Avocado and Prawn Tian (C, CE, E, M, SD)

Seasonal Leaves, Apple & Celeriac Remoulade, Lemon Mayonnaise

Chicken Liver Pate (D, G, SD)

Mixed Leaves, Apricot & Ginger Compote, Sourdough Toast

Seasonal Melon Plate (GF, VG)

Cucumber Ribbons, Toasted Pumpkin Seeds, Lime & Passion Fruit Dressing

MAIN COURSES

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

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

Slow Roast Beef Feather Blade (SD, D) (GF)

Rich Red Wine Jus

Baked Fillet of Salmon (F, E, D)

Grilled Asparagus, Dill & Hollandaise Sauce

Sweet Potato & Quinoa Bake (GF, VG)

Roasted Sweet Potato, Spinach, Vegan Cheese, Provençal Tomato Sauce

All served with Festive Roast Potatoes & Seasonal Vegetables

DESSERTS

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

Brandy Sauce

Triple Chocolate Brownie (D, G, E, N)

Chantilly Cream, Fresh Raspberries

Lemon Tart (GF, VG)

Winter Berry Compote

British Cheese Plate (G, D, M)

Chutney, Grapes & Crackers

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Coffee & Mints

£70 PER ADULT | £35 PER CHILD

**£20 (Children under 8 yrs,
separate child's menu)**

-Book now-
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