

New Year's Eve Gala Dinner

Live Entertainment by Duo Davante
31st December 2026

STARTERS

Smoked Salmon Rosette (F, G)

Cucumber Ribbons, Salad, Dill Caper Dressing

Duck & Orange Pâté (D, N, SD)

Rocket Citrus Salad, Roasted Walnut & Chutney

Breaded Brie Cheese (V, S, G, D, N)

Seasonal Leaves & Mixed Berries, Cranberry Sauce

Cream of Asparagus Soup (GF, D)

All served with Crusty Rolls & Butter

SORBET

Lemon & Prosecco Sorbet (VE, V, DF, GF, D, S)

MAIN COURSES

Braised Beef (DF, GF, D, SD)

Wild Mushrooms, Red Wine & Thyme Gravy

Slow Roasted Lamb Rump (D, SD)

Port & Rosemary Sauce

Fillet of Salmon (F, D, SD)

Served with New Potatoes, Wine Sauce & Sapphire

Cauliflower & Chickpea Coconut Curry (GF, VG)

Steamed Pilau Rice, Poppadom

All served with Festive Roast Potatoes & Seasonal Vegetables

DESSERTS

Vanilla & Salted Caramel Cheese Cake (D, E, G, S)

Whipped Cream, Chocolate Sauce

Mulled Spiced Poached Pear (VG, GF, SD)

Winter Berries, Saffron & Vanilla Syrup

British Cheese Plate (V, SD, D, G, S) (GF Available)

Chutney, Grapes, Biscuits & Fig

Tropical Fresh Fruit Salad (VE, V, DF, GF)

Followed by Coffee & Petit Fours (C, D, E, G, N, S)

Coffee & Mints

£74 PER ADULT | £37 PER CHILD

£20 for children under 8 years (separate menu)

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

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