

**OCEAN RESTAURANT**  
**PRE-CHRISTMAS MENU**  
**£25 for three courses, or £20 for two courses**

**STARTERS**

Tomato and basil soup, served with roll and butter

Lightly toasted bread croutons, topped with mozzarella cheese and Parma ham, warmed in the oven and drizzled with clarified butter

Warm crispy pastry tartlet, filled with smoked salmon on leeks, topped with gruyere cheese and set in a savoury egg custard

Wedge of brie wrapped in filo pastry, oven baked and served on a bed of pear chutney

Roasted aubergines, peppers, courgettes and mushroom topped with a herb, garlic and cheese crust, served on a tomato vinaigrette

Pressed terrine of venison, wild boar, bacon and ham hock, set in a game stock with red onion marmalade

**MAIN COURSES**

Rib-eye steak - char-grilled with mushrooms and tomatoes, or with chestnut and mushroom sauce

Haunch steak of venison cooked in a rich juniper jus, served on a celeriac mash

Shank of English lamb, slowly braised with fresh herbs, mushrooms and onion in a rich red wine stock

Supreme of chicken wrapped in bacon, cooked with garlic and rosemary and finished with white wine

Lime and chilli marinated tiger prawn kebabs, served on spring onion and shitake mushroom fried rice

Whole roasted trout stuffed with prawn and grapes, served with a herb butter

Whole seabass char-grilled with a lemon and olive oil dressing

Home made pancakes filled with spinach and ricotta cheese seasoned with nutmeg and baked in a creamy tomato sauce

Roasted pumpkin risotto finished with parmesan shavings, served with side salad

**All main courses served with a selection of seasonal vegetables and potatoes**

**DESSERTS**

Orange and cinnamon bread and butter pudding with cream

Syrup sponge pudding with custard

Tia Maria crème brûlée

Mint chocolate mousse

Lemon tart

Selection of sorbets and ice creams

Cheese and biscuits

Coffee and mince pies

**For enquiries or reservations, please telephone 01255 474693 or e-mail [enquiries@oceanclubhotel.co.uk](mailto:enquiries@oceanclubhotel.co.uk)**

## **BOOKING INFORMATION**

The menu overleaf will be available from Friday 4th December to Christmas Eve as follows:

Wednesday:	Midday – 2.30 pm	6.30 – 8.30 pm (last orders)
Thursday:	Midday – 2.30 pm	6.30 – 9.00 pm (last orders)
Friday:	Midday – 2.30 pm	6.30 – 9.30 pm (last orders)
Saturday:	Midday – 2.30 pm	6.30 – 9.30 pm (last orders)
Sunday:	Midday – 8.30 pm (last orders)	

with the exception of Christmas Eve, which will be lunchtime service only.

- ❖ For reservations of 10 or more, a pre-ordered menu selection will be required 2 days in advance of the dining date. Please advise of any special dietary requirements at this time.
- ❖ A deposit of £10 per person will be required to confirm reservations of 10 or more.
- ❖ Deposits are non-refundable for cancellations within 5 days of the dining date.
- ❖ A full refund will be given for cancellations made more than 5 days before the dining date.
- ❖ It is advisable to keep a copy of your pre-order with people's names as guests sometimes forget what they have requested! We are happy to hold this for you if required.

## **FREE ENTERTAINMENT IN THE BAR DURING DECEMBER**

Friday 4th & Saturday 5th December – Resident DJ

Friday 11th & Saturday 12th December – Resident DJ

Friday 18th & Saturday 19th December – Resident DJ

Wednesday 23rd – Resident DJ

DJ can be arranged for Thursday nights subject to booking numbers