



November & December 2025 & January 2026

# 01963 824466



# CHRISTMAS PARTY MENU

# Sunday - Thursday inclusive £39 per person | Friday & Saturday £45 per person

Prices include 3 course dinner, table crackers and a discountil late Including glass of Fizz on arrival

# STARTERS

Chicken Liver Pate | GF, SD, D, N

Dressed Salad, West Country Chutney

Cravfish & Atlantic Prawn Cocktail | C. D. F.

Vodka Marie Rose Sauce, Baby Gem Lettuce

Trio of Melon | VE. V. GF

Fresh Rocket & Mint Salad, Ginger Syrup

Winter Spiced Carrot & Sweet Potato Soup | VE. V. DF. GF

Fresh Herbs

All served with Crusty Rolls & Butter

- NYles

### MAINS

### Traditional Roast Breast of Turkey | G. SD. D. DF & GF on request

Pigs in Blankets, Yorkshire Pudding, Sage & Onion Stuffing, Chef's Pan Gravy, Cranberry Sauce

Braised Feather Blade Beef | SD. GF

Red Wine, Thyme, Mushrooms, Pearl Onions

Grilled Fillet of Salmon | GF, SD, F, D

Tarragon & White Wine Sauce

Roasted Vegetable Wellington | VE, V, G

Cranberry & Tomato Basil Sauce

All served with Roasted Potatoes and Seasonal Vegetables

- Wice

#### DESSERTS

Luxury Christmas Pudding | V, SD

Brandy Sauce & Winter Berry Compote

Dark Chocolate, Rum & Orange Tart | V, SD, E, N

Fresh Fruit Salad | VE, V, GF, DF

Prosecco Sorbet

West Country Cheeseboard | V, D, G, S

Served with Chutney, Grapes and Biscuits

Followed with Coffee & Chocolate Mints | D, G, S, N

#### V - Vegetarian | VE - Vegan | GF - Gluten Free | DF - Dairy Free

If you require information regarding the presence of allergens in any of our foods, please ask a member of staff who will be happy to provide this information. Whilst we have protocols in place to address the risk of cross-contamination or removal of bones in our food, we cannot guarantee that any product is "100% Free From" these after production, supply, and preparation. Because of this, some dishes may need to be modified to fit your specific needs/requirements. Ask a member of staff for more information.

# Make sure you start the festive season as you mean to go on!

Bring your party to our party or have your own private bespoke event with exclusive use of the Manor. Our party nights are all wrapped up for you to have lots of fun and dance the night away with friends, families or colleagues.

# Wine & Beer Promotions

# Buckets of Beer/Cider: Buy 5 bottles get the 6th bottle free!

Choose from Peroni, Butcombe, Corona, Annings Cider (Same Beer/Cider per bucket)

### Buy 10 bottles of Wine or Prosecco and get the 11th free!

Pre-orders and full payment in advance required

# Free Dinner & Overnight Stay!

For **all organisers** with Sunday to Thursday dinner bookings of over 40 people

# Pre-Christmas Party Lunch

# 3 courses £30 per person

with crackers and table novelties minimum 20 people

# Celebrate & Snooze!

Why not make a night of it and take advantage of our great value accommodation rates and enjoy full use of The Club with indoor pool, sauna and steam room & The Hayloft Spa offering a wide range of beauty treatments.

## Friday & Saturday

Double for sole use **from £100**Double, 2 Guests **from £110** 

### Sunday - Thursday

Double for sole use **from £80** Double, 2 Guests **from £90** 

Rates are room-only and are inclusive of VAT & Car Parking (subject to availability)
Please contact our Central Reservations Team: 01202 298350 | cr@oceanahotels.co.uk

# Now also taking bookings for:

#### Christmas Day Lunch £79 per person

Enjoy the festive atmosphere at our Country House with a traditional Christmas 4 course lunch

### New Year's Eve Ball £99 per person

Celebrate the arrival of 2026 in style with our New Years Eve Party, prosecco and canapes on arrival,

4 course dinner and disco until late

Deposit of £10 per person required, balance 14 days prior to event. Terms and conditions apply.

We reserve the right to cancel any event and in such circumstances either an alternative date will be offered, or you will be given a full refund of any payments made, and we will have no further liability.





# CHRISTMAS DAY LUNCH MENU

Thursday, 25th December 2025

### STARTERS

Chicken Liver & Pâté | SD, D, N, GF on request Dressed Salad, Chutney & Melba Toast

Watermelon, Pomegranate, Mango & Feta Salad | V, GF, D, S Mint & Vanilla Syrup

Smoked Salmon, Atlantic Prawn & Avocado Salad | GF, C, E, F, D Dressed Watercress, Chive & Crème Fraiche Dressing

Sweet Potato & Carrot Soup | VE, V, DF, GF on request



#### MAINS

Roast Breast of Turkey with all the Trimmings & Pan Gravy | G, D, E, S
Pigs in Blanket. Sage & Onion Stuffing. Cranberry Sauce & Yorkshire Pudding

Roasted Lamb Rump | G. D

Roasted Root Vegetable Puree & Redcurrant Infused Gravy

**Herb Crusted Salmon** | G, D, F Prawn, Caper & Spinach Velouté

Roasted Vegetable Vegan Wellington | V, VE, DF, G

Vegan Gravy

All mains served with a selection of Seasonal Vegetables



### DESSERTS

Traditional Christmas Pudding | G, SD

**Brandy Sauce** 

Chocolate & Orange Tart | V, SD, E, N, D, G

Whipped Cream, Chocolate Sauce & Strawberries

Raspberry & White Chocolate Cheesecake | D, E, G, N, S Raspberry & Chocolate Sauce

A Cheese Selection with Crackers, Butter, Grapes & Chutney | V, D, G, S

Fresh Fruit Salad | VE, V, GF, DF

Berry Compote & Mango Sorbet

£79pp

V - Vegetarian | VE - Vegan | GF - Gluten Free | DF - Dairy Free





# NEW YEAR'S EVE MENU

Wednesday, 31st December 2025

## Welcome Glass of Bubbly & Canapes

### STARTERS

Smoked Salmon Rosette | F

Cucumber Ribbons, Salad, Dill Caper Dressing

Duck & Orange Pâté | D. N. SD

Rockets Citrus Salad, Roasted Walnut & Chutney

Somerset Brie Bruschetta | V, S, G, D, N

Rocket Leaves, Onion Jam, Sundried Tomatoes, Toasted Almonds, Balsamic Syrup

Cream of Asparagus Soup | GF, D

All served with Crusty Rolls & Butter

- Wice

Lemon & Prosecco Sorbet | VE, V, DF, GF, D, S

Caramelised Lemon Zest

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### MAINS

**Braised Beef** | DF, GF, D, SD Wild Mushrooms, Red Wine & Thyme Gravy

Slow Roasted Lamb Rump D. SD

Port & Rosemary Sauce

Fillet of Sea Bass | F. D. SD

Served with New Potatoes, Wine Sauce & Samphire

Baked Aubergine Parmigiana | V, S, D, GF available

Napolitana Sauce, Toasted Ciabatta & Balsamic Glaze

All served with Seasonal Potatoes and Vegetables

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# DESSERTS

Vanilla & Salted Caramel Cheese Cake | D, E, G, S Whipped Cream, Chocolate Sauce

Strawberry White Chocolate Gateau | V

Selection of Somerset Cheeses | V, SD, D, G, S, GF available Chutney, Grapes, Biscuits & Fig

 $\textbf{Tropical Fresh Fruit Salad} \ | \ \textbf{VE}, \textbf{V}, \textbf{DF}, \textbf{GF}$ 

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

£99pp with disco until late

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Party with us!