

# NEW YEAR'S EVE GALA MENU

FRIDAY 31ST DECEMBER 2021

£95.00 per person (over 18yrs only)

You will be entertained this evening by the amazing local party band – **Rooster**

Glass of Champagne

## STARTERS

Hendrick's Prawn Cocktail

*Cucumber dressed with Hendrick's Syrup, Pink Prawns in Cocktail Sauce*

Pulled Duck Salad

*Watercress, Radish, Bean Shoots, & Carrots, Asian Dressing*

Trio of Salmon Three ways

*Gravlax, Hot Smoked Salmon, Chef's Salmon Mousse, Lemon & Seasonal Leaves*

Wild Forest & Truffle Mushroom Pâté (V)

*Rosemary Butter, Granary Toast*

Smoked Vine Tomato Soup (V)

*Toasted Herb Croutons*

## MAIN COURSE

Baked Loch Duart Salmon Fillet

*Chive Mashed Potato, Baby Carrots, Tenderstem Broccoli, Creamy Fish Velouté*

Roasted Spatchcocked Poussin

*Parmentier Potatoes, Glazed Vegetables, Redcurrant Sauce*

Herb & Black Pepper Crusted Sirloin of Beef

*with a Dijon Mustard Gravy*

Roasted Vegetable & Spinach Wellington (V)

*Parmentier Potatoes, Baby Carrots, Tenderstem Broccoli, Creamed Leek Sauce*

## DESSERT

Black Cherry & Almond Frangipane

*Crème Anglaise*

Winter Berry Pavlova

*Lemon Curd, Vanilla Cream*

Night & Day Chocolate Crème Pot

*Chantilly, Shortbread*

Coconut Mousse with Passion Fruit

*Lime, Roasted Pineapple*

Best of Dorset Cheese Plate (Blue Vinny, Dorset Red, Coastal Cheddar)

*with Artisan Biscuits, Grapes, Celery, Nuts, Figs, Apricots, Chutney*

New Forest Dairy Ice Cream

*Vanilla Pod, Strawberry Shortcake, Chocolate Ganache*

Fresh Filter Coffee & Homemade Chocolate Truffles



OCEANA  
HOTELS & RESTAURANTS

(V) Vegetarian | Separate menu with (VG) Vegan, (GF) Gluten Free & (DF) Dairy Free options available on request

If you have any dietary requirements or need allergen advice please discuss with sales team on booking

Subject to any government guidelines at the time

**BOOK NOW 01202 298350**

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