



# Oceanic

R e s t a u r a n t

**SAMPLE**

## NEW YEAR'S EVE DINNER MENU

### SEVERN & WYE SMOKED SALMON

Dressed Peashoot salad, keta & white balsamic dressing

### CHICKEN LIVER & WILD MUSHROOM PARFAIT

Fig relish, toasted brioche and seasonal leaf

### MELON AU PORTO & PINEAPPLE CARPACCIO

Melon served with a port shot

### WARM TARTLET OF FRENCH BRIE

With Dressed leaves, hazelnut vinaigrette

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### CREAM OF ASPARAGUS SOUP

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### POACHED SMOKED HADDOCK, GLAZED BÉARNAISE SAUCE

### TIAN OF HAGGIS, NEEPS AND TATTIES

Whiskey, Jus

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### PINK CHAMPAIGN SORBET

#### FOOD ALLERGIES & INTOLERANCES

Before you order Food & Drink please inform our Reception Staff if you  
Require any information about the ingredients of our dishes



**FILLET OF BEEF WELLINGTON**

Wild mushroom & truffle Jus

**PAN-FRIED FILLET OF SEABASS**

Scallop & chive butter

**ROAST BREAST OF GUINEA FOWL**

Parsley mash, tarragon jus

**PUMPKIN & SAGE RAVIOLI**

Truffle oil, micro herbs

*Served with Dauphinoise potato, Herb Roasted New Potatoes, Roast Parsnips and Slow Braised Red Cabbage*

**YOUR CHOICE OF OCEANIC VIEW SALAD  
COLD MEATS, SMOKED TROUT & MACKEREL or CHEESE PLATTER**

With Tossed Dressed Leaves, Pickles, Boiled Egg & New Potatoes

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**DUTCH APPLE CRUMBLE**

Devon custard

**STRAWBERRY MOUSSE**

Homemade shortbread

**BAILEY'S FRESH CREAM ROULADE**

Dou of fruit coulis

**A SELECTION OF LOCAL ICE CREAMS OR SORBETS**

**FRESH FRUIT SALAD WITH CLOTTED CREAM**

**SELECTION OF LOCAL CHEESES**

Served with Apple, Walnuts, Grapes and Celery with a selection of Biscuits Cheese

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Table D'hote 6 Course Menu Including Coffee & Mints £95.00

THIS MENU IS A SAMPLE MENU

MENU FOR 2019 WILL BE AVAILABLE NOVEMBER 1st

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