



# CHRISTMAS PARTY NIGHTS AT THE OCEAN SUITE ON EASTBOURNE PIER

## Starters

Sweet Chilli and Lime Marinated Prawns  
with a Rocket and Parmesan Salad

Ham Hock and Pea Terrine with Cherry Tomatoes and  
Caramelised Onion Chutney

Duo of Fanned Melon with Berries and a Passion Fruit  
Syrup

## Mains

Roast Local Turkey with Vegetables, Chipolata Wrapped  
in Bacon, Chestnut Stuffing, Cranberry Sauce and Gravy

Rosemary and Garlic Studded Leg of Lamb with a  
Redcurrant Tartlet, Vegetables and Gravy

Foil Baked Salmon with Lemon, Dill  
and Asparagus with Crushed  
New Potatoes

Wild Mushroom Stroganoff  
with Cumin Rice (GF/ V)

Chef's Nut Roast With Trimmings (Vegan/V)

**GF-Gluten Free/V-Vegetarian /V-Vegan**

## Desserts

Traditional Christmas Pudding with a Brandy Sauce  
(GF/V Pud also available)

Baked Raspberry and White Chocolate Cheesecake

Belgian Chocolate and Raspberry Torte (Vegan)

Selection of English and Continental Cheese with  
Crackers and Celery

## To Finish

Filter Coffee and Tea with Warm Mince Pies

**£36.50 per person for a party  
of 30+ people**

**£38.50 per person for a party  
under 30 people**

**Doors open at 7.00pm**

**Food served at 7.30pm**

**DJ until 1.00am**

**Photography On The Night by TBC**

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**For other dietary requirements and additional  
information or exclusive bookings, please call Maria**

**01323 748710**

**or**

**sales@eastbournepier.com**