

Oceana Hotels Banquet Menus

Please choose one from each

Starter

Trio of Melon Balls

Soaked in Orange & Passion Fruit nectar

Spiced Pork Salad

marinated in Chilli Ginger, Coriander, Bean Sprouts and Red Pepper

Chilled Atlantic Prawns

on Chiffonade of Lettuce with Brandied Marie Rose Sauce

Tomato & Red Onion Salad

with Avocado, Mozzarella, Balsamic Vinegar and toasted Hazelnut Oil

Wild Field Mushrooms

filled with Ricotta Cheese, Bacon, Cherry Tomatoes and drizzled in Red Pepper
Coulis

Smoked Salmon Roulade

filled with Cream Cheese and Prawns and placed on Dressed Leaves with
Honey Dill dressing



Soup

Tomato & Basil Soup

with Ciabatta Crouton & Crème Fraiche

Cream of Green Pea & Ham Soup

with mint

Leak & Potato Broth

Chilled Andalucian Gazpacho

Spicy French Onion Soup

topped with Savoury Crouton

Creamed Seafood Chowder

flamed with Cognac and served with Salt Water biscuits



Sorbet

Refreshing Sorbets;

Mango, Raspberry, Lemon, Champagne



Main Course

Baked Supreme of Chicken

placed on a Tomato Ragu with French Brie and Bacon bits

Loin Pork Medallions

with Celeriac mash, caramelised Pear and Calvados sauce

Turkey Escalope

marinated in a Garlic, Leek & Mushroom sauce

Braised Prime Beef Steak

cooked in a rich Red Wine Chasseur

Traditional Roast Leg of Lamb

with Red Onion Marmalade & Thyme scented jus

Roast Sirloin of Beef

with Yorkshire Pudding & Rich Pan gravy



Dessert

California Apple Cake with Cinnamon & Walnuts

Black Cherry Tia Maria Trifle

Individual Apple Lattice Tart with Crème Anglaise

Chocolate Profiteroles

Fruits of the Forest Cake

Hazelnut & White Chocolate Mousse

Brandy Snap Basket filled with Fresh Strawberries & Clotted Cream

Heavenly Chocolate Gateaux with Crème Anglaise & Raspberry Coulis

Crème Brûlée, Grand Marnier or Raspberry Shortbread or Baileys

Lemon Passion Fruit Torte

Fresh Fruit Salad with Cream

Cheese Course

Classic British Cheese Plate with Crackers

At an extra charge of £4.95 per person