

CHRISTMAS PARTY MENU 2023

Available 1st December – 24th December
and 2nd January – 14th January
Monday – Saturday 12 noon – 3.00pm
and 6.00pm – 9.00pm
Sunday 12 noon – 5.00pm

GIFT VOUCHERS

A gift voucher from OV makes the perfect Christmas gift!

You can give a monetary voucher or choose a special OV experience such as our fabulous Afternoon Tea.

Visit our website for details www.oceanviewplymouth.co.uk

SPECIAL OFFERS AUTUMN 2023

Please scan the QR code below for full details of our Autumn Special Offers:



Including Free breakfast, 10% Off Sunday Roasts. Save £5/person on Afternoon Tea. Two for £12 Cocktails. Fixed price lunch menu two courses £16.95. Fixed price evening meal two courses £19.95.

All the above offers are subject to availability and offered at selected times - please check the details on our website for full information. All offers end 30/11/23.

CHRISTMAS & NEW YEAR OPENING TIMES

Please follow us on social media
or visit www.oceanviewplymouth.co.uk for full details



OCEAN VIEW
BAR & DINING

at the Dome

© Ocean View Bar & Dining at the Dome, Hoe Road, Plymouth PL1 2NZ ☎ 01752 393777 ✉ info@oceanviewplymouth.co.uk

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HOW TO BOOK

This menu is only available for pre-booked and pre-ordered reservations.

To book your Christmas party, call us on **01752 393 777** or email info@oceanviewplymouth.co.uk to check that your preferred time and date is available.

We then ask for a £10.00 per person non-refundable deposit to confirm your booking. We will confirm your booking by email and send a pre-order form which must be returned no later than one week before your booking along with the full balance due (full value of meal minus the deposit paid).

CHRISTMAS DRINKS OFFERS

Pre-pay for five bottles of wine and get an extra bottle free

How the offer works:

Pre-pay a week before your party for five bottles of the same wine and we will give you a sixth bottle free. This equates to a saving of 20%.

Please note that to qualify for this offer you must pay for five bottles of the same wine a minimum of one week before the date of your Christmas party i.e. when you pay the full balance for your food.

Pre-pay for 10 selected cocktails at the special price of £50

How the offer works:

Pre-pay a week before your party for 10 selected cocktails for the special price of £50 which equates to a saving of up to 50%.

Please note that to qualify for this offer you must order and pay for the 10 cocktails or any multiple of 10 cocktails a minimum of one week before the date of your Christmas party i.e. when you pay the full balance for your food.

10 FOR £50 COCKTAILS

Spiced Mojito

Ginger kick to a classic

Tequila Sunrise

Bringing the sunrise to the winter nights

Sex On The Beach

The fruity classic to brighten your party

Aperol Spritz

Light, Refreshing but bittersweet

Dark 'n' Stormy

A spicy winter drink

STARTERS

Prawn Caesar Salad

Gem lettuce, cherry tomato, Caesar dressing, Gran Levanto cheese, croutons GF*

Red Lentil & 'Bacon' Soup

Homemade bread and Netherend Farm butter GF* VE* V

Confit Duck Spring Roll

Beansprouts, chopped salad, hoisin sauce DF

Mulled Cider Poached Pear

Spiced pear pastilles, feta, chicory, pecan nuts GF V VE

MAIN COURSES

Roast Turkey Parcel

Stuffed Turkey breast wrapped in streaky bacon, roast potatoes, carrot, parsnip, braised red cabbage, sprouts and a rich turkey and red wine gravy. GF*

Ox Cheek & Squash Pie

Roast potatoes, carrot, parsnip, braised red cabbage, sprouts and a beef reduction.

Chestnut, Mushroom & Cranberry Nut Roast

Roast potatoes, carrot, parsnip, braised red cabbage, sprouts, mushroom & cranberry gravy GF V VE

Lamb Shank (£4 supplement)

Braised in red wine, roast potatoes, carrot, parsnip, braised red cabbage, sprouts and a rich red wine liquor. GF DF

Poached Smoked Haddock Fillet

Clotted cream mashed potato, wilted spinach, crispy egg, wholegrain mustard sauce GF*

Chana Masala Chickpea & Coconut Curry

Steamed jasmine rice, coriander, flatbread DF V VE

DESSERTS

Christmas Pudding

Butterscotch and brandy sauce GF* VE V

Chocolate Fondant

Frozen berries, warm white chocolate sauce GF

Mille Feuille

Crème pâtissier, red berries, pistachio V

Ginger and Treacle Tart

Candied orange zest, orange sorbet VE V

Raspberry Ripple Cheesecake

Meringue, raspberry pavlova ice cream

Festive Cheese Selection (£2 supplement)

Wyke Farms mature Cheddar, Blue Stilton, Somerset Brie, cheese biscuits & crackers, celery, grapes, Hogsbottom pineapple and chilli chutney V

Three Courses £35 Two Courses £28

Dine early in the week and save

Monday, Tuesday, Wednesday - Three Courses £30 Two Courses £25

DF Denotes the dish is dairy-free. DF* Denotes the dish is dairy-free but with some changes.

GF Denotes the dish is gluten-free. GF* Denotes the dish is available as gluten-free, but with some changes.

V Denotes the dish is suitable for vegetarians. V* Denotes the dish is suitable for vegetarians, but with some changes.

VE Denotes the dish is suitable for vegans. VE* Denotes that the dish is suitable for vegans but with some changes.

Please let us know if you have any food allergies or special dietary needs at the time of ordering

FESTIVE AFTERNOON TEA

Please note that afternoon tea needs to be booked 48 hours in advance and a deposit for all afternoon tea bookings is required. Served 12 noon – 4.00pm every day.

Please specify how many of each type of afternoon tea you require at the time of booking.

AFTERNOON TEA

Sandwiches

Roast turkey breast & cranberry sauce on white bread
Treacle glazed ham & English mustard on wholemeal bread
Pickled cucumber & wakame seaweed on white bread

Savouries

Pigs in blankets & London sauce
Mini quiche
Smoked bacon & cornichon rillettes crostini

Sweets

Luxury chocolate truffles
French almond macaroons
Mini mince pies
Lemon sorbet & raspberry

Scone

Plain or fruit scone
Rodda's clotted cream
Hogsbottom strawberry jam

VEGAN AFTERNOON TEA

Sandwiches

Teriyaki Dragonfly tofu & dome coleslaw on white bread
'Cheese' & red onion marmalade on wholemeal bread
Pickled cucumber & wakame seaweed on white bread

Savouries

Herb crusted 'feta' stuffed chestnut mushroom
Beetroot falafel & chickpea hummus
Fried 'halloumi' chips & sweet chilli dip
Plant based sausage roll

Sweets

Dark chocolate, cherry & almond brownie
Freshly baked mini madeleines
Vegan cake bite of the day
Lemon sorbet & raspberry

Scone

Plain vegan scone
Vegan 'clotted cream'
Hogsbottom strawberry jam

Price £27 per person

£32 with glass of mulled wine £35 with glass of Champagne. Served between 12 noon and 4pm.