

**NMA** | NATIONAL  
MARINE  
AQUARIUM

Home  
of the



# CHRISTMAS at the Aquarium

**£45 per person**

**Experience a unique winter wonderland this  
Christmas at the National Marine Aquarium.**

## **What's included:**

Welcome drink

Delicious three-course meal

Seated in our spectacular Eddystone Reef or Atlantic Ocean Exhibit

Bottle of house wine per table booked

Horizons Bar & Lounge with music from our Resident DJ (After meal)

Tea & coffee (After meal)

To reserve a table (min 10 people) a non-refundable deposit of £10  
per person is required at the time of booking.

**For an exclusive evening** for your company, we require a minimum of  
100 attendees. Any bookings below 100 attendees require an  
additional £1,000 venue hire.

Full remaining balance and final menu choices required no later than  
4 weeks prior to your event.

Contact our Functions team for any queries:

[functions@oceanconservationtrust.org](mailto:functions@oceanconservationtrust.org)

## STARTERS

### CREAMY BUTTERNUT SQUASH SOUP

garlic & thyme croutons

(contains: gluten.  option available)

### RED WINE & HONEY GLAZED CHORIZO TAPAS

sourdough bread

(contains: sulphite and gluten.  option available)

## MAINS

### DEVON ROAST TURKEY

cranberry sauce, apricot & sage stuffing, pigs in blankets & turkey jus

(contains: sulphite and gluten.  option available)

### 48 HOUR DEVON BRAISED BRISKET

horseradish cream, sage & onion pork stuffing with beef dripping gravy

### MUSHROOM BOURGUIGNON PIE

sautéed mushrooms, silverskin onions, carrots in a red wine sauce with  
garlic & thyme roast potatoes & a vegan jus

(contains: sulphite)

All served with roasted potatoes & seasonal vegetables

## DESSERTS

### TRADITIONAL CHRISTMAS PUDDING

brandy & oat milk custard

(contains: gluten, tree nuts & sulphite. alcohol free option available)

### BLACKCURRANT CHEESECAKE

British blackcurrants, prosecco glaze, topped with fresh berries & mint

(contains: eggs, milk & tree nuts)



vegan



gluten free