

sunborn

YACHT HOTELS



# NEW YEAR'S Eve

## MENU

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### ARTISAN BREAD SELECTION

Paired with Margarita

### AMUSE BOUCHE

Mushroom duxelle with truffle and tete de moine cheese (*gluten, milk*)

### STARTER

Smoked venison carpaccio, pickled artichoke, pecorino cheese (*milk, sulphites*)

Paired with Shiraz, Sotherton, Australia NV

### FISH COURSE

Sauteed scallop with ratatouille, thyme jus (*sulphites, molusc*)

Paired with Sauvignon Blanc, Goleta, Chile, NV

### MAIN COURSE

Beef wellington, dauphinois potatoes, roasted shallot jus, (*gluten, egg, sulphites*)

Paired with Malbec, Valcheta, Argentina, 2020

### SORBET

Blood orange sorbet, rhubarb gin, berry compote (*sulphites*)

### DESSERT

Chocolate cremeux tart with coffee chantilly, blackberries (*gluten, egg, milk*)

### TEA, COFFEE AND PETIT FOURS

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Please notify your server of any specific food allergies you may have. The food and beverage team will do their best to provide you with the information that you need to help you to make your choice of food.

A 12.5% discretionary service charge will be added to your bill.