

sunborn

YACHT HOTELS



NEW YEAR'S Eve

VEGAN MENU

ARTISAN BREAD SELECTION

Paired with Margarita

AMUSE BOUCHE

Mushroom duxelle with truffle (gluten)

STARTER

Pressed terrine of aubergine and smoked tomato, basil oil

Paired with Pinot Grigio, Galassia, Italy, NV

INTERMEDIATE

Winter squash risotto, sage oil (*sulphites*,)

Paired with Sauvignon Blanc, Goleta, Chile, NV

MAIN COURSE

Celeriac wellington, roasted potatoes, roasted shallot jus (*gluten, sulphites*)

Paired with Sangiovese, Rocca, Italy, 2021

PRE-DESSERT

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

DESSERT

Winter berry compote with white chocolate sorbet and vegan shortbread

TEA, COFFEE AND PETIT FOURS

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.