

sunborn

YACHT HOTELS



CHRISTMAS EVE DINNER MENU

STARTERS

- Salmon rilette with horseradish Chantilly, caper and shallot dressing (*fish, milk, sulphites*)
- Bresaola with parmesan aioli, rocket salad, brioche croutons and black olives (*milk, gluten, sulphites*)
- Roasted beetroot salad, walnut and apple dressing , whipped goats cheese (V) (*nuts, milk*)
 - Roasted pumpkin soup (VG)

MAIN COURSE

- Roasted corn fed chicken breast with fondant potato, cavolo nero, rosemary sauce (*milk*)
 - Chestnut risotto with sage oil (VG) (*sulphites*)
- Pan fried sea bream fillet with braised leeks, gremolata, basil pesto (*fish, gluten, nuts*)
- Braised venison casserole with pancetta, redcurrants and wild mushrooms (*sulphites*)

DESSERTS

- Frangipane with cherry ripple ice cream (*almonds, milk, eggs*)
- Sticky toffee pudding with salted caramel ice cream (*sulphites*)
- Mulled wine spiced pear with vegan chocolate ice cream (VG) (*sulphites*)
 - Ice cream and sorbet selection (*milk*)

Items marked with a (V) are vegetarians, (VG) are vegan and (GF) are gluten free.
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.