

**sunborn**

YACHT HOTELS



# NEW YEAR'S EVE MENU

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## ARTISAN BREAD SELECTION

Paired with Espresso Martini

## AMUSE BOUCHE

Beetroot gravadlax with pickled crab, citrus aioli (*fish, gluten, sulphites*)

## STARTER

Pressed mallard duck terrine, Cumberland dressing (*gluten, sulphites*)

Paired with Merlot, Colline Di Cervi, Italy NV

## FISH COURSE

Roasted wild sea bass fillet with red pepper sauce, grilled fennel, preserved lemon (*sulphites, fish*)

Paired with Chardonnay, Colline Delle Rose, Organic, Terre di Vita, Italy 2021

## MAIN COURSE

Braised shoulder and roasted saddle of venison, savoy cabbage, chestnut puree, redcurrant jus (*gluten, milk*)

Paired with Malbec, Valcheta, Argentina, 2020

## SORBET

Raspberry sorbet, winter berry compote

## DESSERT

Sticky toffee chocolate fondant, glazed banana and pistachio ice cream (*gluten, milk, nuts*)

## 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.