

**sunborn**

YACHT HOTELS



# NEW YEAR'S EVE VEGAN MENU

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## ARTISAN BREAD SELECTION

Paired with Espresso Martini

## AMUSE BOUCHE

Aubergine caviar, artichoke crisps

## STARTER

Celeriac beignet with watercress and apple salad (*gluten*)

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

## INTERMEDIATE

Pumpkin risotto with sage and roasted pine nuts (*sulphites, nuts*)

Paired with Verdejo Azumbre, Cuatro Rayas, Spain, 2021

## MAIN COURSE

Individual root vegetable crumble (*gluten*)

Paired with Chianti, Freixenet, Italy, 2019

## PRE-DESSERT

Raspberry sorbet, winter berry compote

## DESSERT

Malibu poached and roasted pineapple, coconut milk and lime

## 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.