

sunborn

YACHT HOTELS



# NEW YEAR'S Eve

## MENU

### ARTISAN BREAD SELECTION

**Contains: milk, sulphites**

*Paired with our Tropical Kiss Cocktail*

### AMUSE BOUCHE

Wild mushroom tar tar (V)

**Contains: gluten**

### STARTER

Confit duck roulade, plum chutney, herb salad

**Contains: milk, sulphites**

*Paired with Merlot, Colline di Cervi, Italy*

### FISH COURSE

Sauteed scallop with ratatouille, thyme jus

**Contains: mollusc, sulphites**

*Paired with Goleta Sauvignon Blanc, Valle Central, Chile*

### MAIN COURSE

Slow roasted beef fillet, dauphinois potatoes, roasted shallot jus

**Contains: gluten, egg, sulphites**

*Paired with Laztana Crianza Rioja, Bodegas Olarra, Spain*

### SORBET

Blood orange sorbet, rhubarb gin, berry compote

**Contains: sulphites**

### DESSERT

Chocolate ganache, coffee and hazelnut Chantilly, black cherries

**Contains: egg, gluten, milk**

### TEA, COFFEE & 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.