

sunborn

YACHT HOTELS



# NEW YEAR'S Eve

## VEGAN MENU

### ARTISAN BREAD SELECTION

**Contains: milk, sulphites**

*Paired with our vegan Tropical Kiss Cocktail*

### AMUSE BOUCHE

Wild mushroom tar tar

**Contains: gluten**

### STARTER

Pressed terrine of aubergine and smoked tomato, basil oil

**No known allergies**

*Paired with Clarence River Sauvignon Blanc, Marlborough, New Zealand*

### INTERMEDIATE COURSE

Winter squash risotto, sage oil

**Contains: sulphites**

*Paired with our vegan Berry Mojito Cocktail*

### MAIN COURSE

Celeriac wellington, roasted potatoes, roasted shallot jus

**Contains: gluten, sulphites**

*Paired with our vegan Luminous Eve Cocktail*

### SORBET

Blood orange sorbet, rhubarb gin, berry compote

**Contains: sulphites**

### DESSERT

Chocolate tiffin with vegan vanilla ice cream

**No known allergies**

### 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.