

Amouse Bouche (v)

Wood Pheasant & Butternut Squash en Croute, Wild Mushrooms & Madeira
Reduction

or

Warm Camembert with Rosemary & Black Garlic Puree (v)

Baked Dorset Fresh Crab in the Shell with Shallot, Chilli, Saffron, Garlic &
Coriander Served with Parmesan Crushed New Potato & Wilted Spinach,
Saffron & Lemon Velouté

or

Roast Aubergines with Garlic & Fresh Herbs Millie-Fuille, Beetroot Emulsion &
Butternut Squash Pureé (v)

Champagne, Sage & Lemon Sorbet

Oven Roast Lamb Tomahawk Steak, Celeriac Fondant, Sautéed Tenderstem,
Fig Crisps with a Port & Fig Reduction (Served Pink)

or

Wild Mushroom Ravioli, Tarragon, Black Truffle Shavings (v)

Espressotini Mousse



NYE MENU

This is a sample menu from last year, 2018 menu TBC in September. Vegetarians must pre-order. There are no gluten free options. Dress code is strictly black tie. The yacht does not cruise. Children over 12 years are allowed.