

Amuse Bouche (v)

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Goats Cheese & Beetroot Red Velvet, Basil Caviar, Fig & Green Chilli Jam,  
Toasted Almonds (v)

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Sea Bass Fillet & Tiger Prawn, Yoghurt Treacle

or

Roast Baby Pumpkin, Black Quinoa, Piccolo Parsnips, Beetroot, Feta (v)

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English Vodka & Green Apple Sorbet

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Slow Cooked Beef Brisket Tornadoes, Fresh Spinach Emulsion, Fondant  
Potato, Charred Leeks, Barolo Reduction

or

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

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Dark Chocolate Delice, Passionfruit Pearls



## *2018 New Years Eve MENU*

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.