



NEW YEAR'S EVE SAMPLE MENU

New Year's Dinner and Fireworks Cruise on the Sarpedon



WELCOME DRINK

STARTER

Festive prawn and smoked Scottish salmon cocktail

VEGETARIAN/VEGAN OPTION:

Roast Shallot & Armagnac Tarte Tatin (V)

Roasted baby shallots with an Armagnac glaze baked in puff pastry and served with a balsamic dressing

MAIN

Braised Rib of Beef With creamy mash potatoes, glazed greens, roast carrots and a rich beef dripping gravy.

VEGETARIAN/VEGAN OPTION:

Puy Lentil & Vegetable Cottage Pie (VE)

Topped with carrot and sweet potato mash. Served with long stem broccoli and roast carrots.

DESSERT

Chocolate Caramel Ganache Tart (V)

With a rich Belgian chocolate sauce and fresh cream. (vegan option available)



(V) Vegetarian

(VE) Vegan

Menu ingredients may be subject to change.

Menu options MUST be pre-ordered at least 7 days before the event.

We cannot guarantee that products are free from nuts or traces of nuts.

For any special dietary requirements, including the vegetarian alternative, please contact reservations on + 44

(0) 207 630 2028 or email reservations@goldentours.com