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NEW YEAR'S EVE 2025

Silver Jubilee – Seven Course Menu
‘AN EPICUREAN JOURNEY’

AMUSE BOUCHE

CAPONATA & CRISPY MOZZARELLA CHEESE TARTLET

SOUP

SWEETCORN AND COCONUT CHOWDER
CRAB AND SALTFISH FRITTER, LIME CRÈME FRAICHE
OR
TRUFFLED CREAM OF MUSHROOM SOUP
RICOTTA DUMPLINGS, HAZELNUT PESTO

APPETIZER

PAN SEARED FOIE GRAS
GINGERBREAD BISCUIT, CHICKEN LIVER PARFAIT, MORELLO CHERRY AND VIOLET MUSTARD PUREE,
BLACK FOREST JUS

SALMON AND LOBSTER RAVIOLI
SAUTÉED SPINACH, CHAMPAGNE BUERRE BLANC, CHERRY TOMATOES & CAVIAR

WAGYU BEEF TARTARE
CURED EGG YOLK, PICKLED TROMPETTES, BLOODY MARY DRESSING, TRUFFLED GAME CHIPS

SORBET

CHAMPAGNE SORBET, LEMON ZEST, ELDERFLOWER.

ENTRÉE

BUTTER ROASTED AND CARVED BEEF TENDERLOIN
GARLIC BUTTERED SHRIMP, SAUTÉED CAVOLO NERO, CONFIT TOMATO, PINK PEPPERCORN SAUCE

DUO OF LAMB
HERB CRUSTED CUTLET & LAMB LOIN WELLINGTON
CAPONATA VEGETABLES & ROSEMARY LAMB JUS

LEMON PEPPER SEABASS FILLET
SEARED OCTOPUS, BUTTERBEAN PUREE, SAUTÉED KALE, HARISSA, TOMATO AND FRESH HERB DRESSING

GRILLED CARIBBEAN LOBSTER
MUSSELS, CLAMS & SHRIMP IN A THAI STYLE COCONUT VELOUTÉ, SEARED BOK CHOI,
MANGO AND HOT PEPPER CHOW

DESSERTS

GUINNESS CHEESECAKE
SALTED CARAMEL, RUM CRÈME ANGLAIS, SERVED WITH ESPRESSO ICE CREAM

COCONUT AND MANGO PANNA COTTA ^{VE/GF}
MANGO & MALIBU SALSA, COCONUT SORBET, CARAMEL BISCUIT

RASPBERRY PARFAIT
MIXED BERRY COMPOTE, WHITE CHOCOLATE ICE CREAM

SILVER CHOCOLATE DOME
PASSIONFRUIT AND WHITE CHOCOLATE MOUSSE, HOT CHOCOLATE SAUCE

ASSIETTE OF FARMHOUSE CHEESES
MALTED LOAF, ARTISAN CRACKERS, CHUTNEY, GRAPES AND CELERY

THE FINALE

A SELECTION OF ASSORTED TRUFFLES AND HANDCRAFTED CHOCOLATES,
SERVED WITH FRESHLY BREWED COFFEE OR FINE TEA



tides

NEW YEAR'S EVE

Vegan Menu

AMUSE BOUCHE

MARINATED BEETROOT AND PUMPKIN, VEGAN PESTO

SOUP

CURRIED CARROT & COCONUT SOUP, CURRY OIL AND FRESH CILANTRO

STARTER

CHILI FRIED TOFU, PEANUT SATAY, ASIAN SALAD

OR

STEAMED VEGETABLE GYOZA

HANDCRAFTED VEGETABLE GYOZA, GENTLY STEAMED AND SERVED WITH A YUZU-PONZU SAUCE,
TOPPED WITH FRESH CHILI AND SCALLIONS

SORBET

CHAMPAGNE SORBET, LEMON ZEST, ELDERFLOWER

ENTRÉE

TEMPURA FRIED MUSHROOMS, STIR FRIED RICE NOODLES,
COCONUT AND SEAWEED CRUMB, FIVE SPICE AND MISO BROTH

OR

ROASTED EGGPLANT, CAPONATA VEGETABLES, HERB CRUMB, VEGAN ONION JUS

DESSERT

COCONUT AND MANGO PANNA COTTA ^{VE/GF}

MANGO & MALIBU SALSA, COCONUT SORBET, CARAMEL BISCUIT

THE FINALE

A SELECTION OF CAREFULLY CRAFTED VEGAN PETITS FOURS
SERVED WITH FRESHLY BREWED COFFEE OR FINE TEA