

New Year's Eve Gala Dinner

Amuse-Bouche

A complimentary creation from our Executive Chef - a delicate prelude to the evening's celebration.

Soup

Roasted Pumpkin Velouté with a touch of Maple Essence, Sour Cream, Fresh Chives & Toasted Pumpkin Seeds

Cold Starter

Yuzu & Mirin Marinated Salmon
accompanied by Niçoise Condiments, White & Red Quinoa Salad,
finished with a Miso Vinaigrette

Sorbet

Lime Sorbet gently infused with Garden Mint

Main Course

Please choose one of the following:

- Veal Medallions with Mushroom Mousse, Baby Red Potatoes, Coloured Baby Carrots, Asparagus & Red Wine Reduction
- Chilean Seabass with Celeriac Purée, Harvest Vegetables & Miso Lime Glaze

Dessert

White Chocolate Mousse with Strawberries marinated in Cognac,
accompanied by Frutti di Bosco Crumble & Chocolate Crème

Petit Fours

A refined Assortment of Truffles to conclude your dining experience

Adults

€135.00

Children

€ 94.50

