NEW YEAR'S EVE

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Adults – 85pp Enjoy a glass of fizz at midnight.

AMUSE BOUCHE

White onion & black truffle velouté, crispy shallots & garlic (142 kcal) Vegan option available

STARTERS

Grilled king scallop, cider & mustard cream, smoked pancetta & mussels (288 kcal) Chicken, confit duck & plum terrine, golden beetroot piccalilli, salt baked beetroot ketchup (495 kcal) Shallot tarte tatin, sour cherry molasses, roasted Raf tomatoes (ve) (598 kcal)

MAINS

10oz Sirloin Steak roast bone marrow, green peppercorn & brandy sauce, Tunworth mash, truffled cauliflower shoots (1409 kcal) 10 supplement per person

> English Lamb Cutlet & Rolled Belly glazed carrot, rosemary potato gateau, salsa verde (1264 kcal)

Grilled Lemon Sole crispy oyster, wild mushroom & black truffle fricassée, tarragon mayonnaise (497 kcal)

Sichuan Spiced Aubergine (ve) (^) miso roast squash, pickled apple, avocado & toasted sesame seeds (1362 kcal)

Blood orange sorbet (ve) (64 kcal)

PUDDINGS

Chocolate crémeux, candied walnuts, cocoa nib & blackcurrant sorbet (v) (^) (746 kcal) Blackberry parfait, spiced apple caramel & sunflower seed brittle (v) (^) (623 kcal) Caramelised biscuit cheesecake, roast hazelnuts (ve) (^) (1213 kcal)

Adults need around 2000 kcal a day.

A discretionary service charge of 10% will be added to the bill at the end of your meal on the day of the event. It is split equally between our waiting team, our bartenders and our chefs (and is greatly appreciated - thank you!).

(v) suitable for vegetarians, (ve) suitable for vegans, (^) contains nuts &/or seeds.

Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals.

For full allergen information, please visit our website: theboat-catherinedebarnes.co.uk For full terms & conditions please view our main menu.