



NEW YEAR'S EVE SAMPLE MENU

NYE Fireworks on board Typhoon Clipper with 3-course Dinner



WELCOME DRINK

STARTER

NORTH ATLANTIC PRAWN COCKTAIL

Classic cocktail sauce, sourdough

VEGETARIAN/VEGAN OPTION:

BEETROOT, GOAT CHEESE & MULLED WINE TARTE TATIN (V)

Pickled golden beetroot, toasted pumpkin seeds, wild rocket (vegan option available)

MAIN

BRAISED BLADE OF BEEF

Buttered mash, heritage carrots, pickled shallot, beef dripping crumb, mulled wine braised red cabbage, shaved Brussels sprouts with chestnuts, black garlic sauce

VEGETARIAN/VEGAN OPTION:

ROOT VEGETABLE WELLINGTON (VE)

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

DESSERT

APPLE & MORELLO CHERRY CRUMBLE (V)

Ginger ice 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