



UPPER DECK

BRITISH BAR & KITCHEN

New Year's Eve 2017

Canapés

Menu

Beef Fillet 'Carpaccio', Air-dried Tomato, Black Olive Paste, Caleriac Coleslaw

Scottish Smoked Salmon Terrine, Keta Caviar, Melba Toast

Mustard & Herb Crusted Rack of Welsh Lamb, Crispy Potato Cake, Spinach Mousse, Honey Glazed Carrots, Cranberry Cream Sauce

Trio of Desserts (Chocolate Mousse 'Shot', Lemon & Champagne Drizzle Cake, Calvados Ice Cream)

Vegetarian Menu

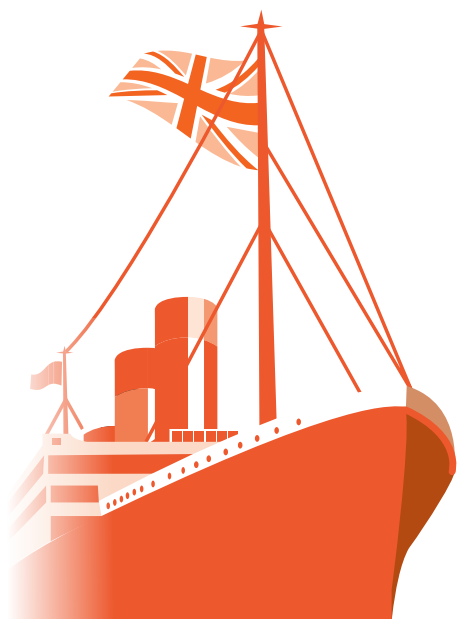
Roast Candy Beetroot, Toasted Walnuts, Capricorn Goat's Cheese, Citrus Zing Glaze

Field & Wild Mushroom Tart, Glazed Cherry Tomatoes, Tarragon & Roast Garlic Sauce

Honey Roast Butternut Squash & Wild Rice Risotto, Pomegranate & Coconut Cream

Trio of Desserts (Chocolate Mousse 'Shot', Lemon & Champagne Drizzle Cake, Calvados Ice Cream)

Petit Fours



Ticket Price

£499

This package includes

Champagne and Chef's pre-dinner canapes reception on arrival (from 7.00pm – 8.00pm)

Five Course Gala Dinner with coffee and sweet treats at 8pm (for all guests)

Live music during the evening

Dancing on both decks after dinner

Champagne at midnight

Bars close at 1.30am, carriages at 2.00am

