

Family Traditions

New Year's Eve Menu

Antipasti

Homemade terrines, verrines, roulades & patés, marinated, smoked & cured meats, fish & shellfish, crisp salads, all combined in a variety of delicious festive creations complemented with chilled sauces & dressings

Soup

Wild mushroom & chestnut cream, coconut froth (VGN)
Celeriac, pancetta & thyme soup, garlic & herb crostini

Pasta

Lamb cannelloni, root vegetable soffritto, tomato fondue, scamorza glaze
Paccheri with pulled duck, confit tomatoes, chili & cinnamon cream sauce
Panzerotti di pecora, asparagus, roasted butternut squash, thyme & roasted garlic butter

Main Courses

Seafood Panache with selected fillets of fish, mussels, razor clams & prawns, fennel & tomato bisque
Crispy pork belly, tamarind & teriyaki sauce with wilted bok choy & spring onions
Grilled seabass, braised fennel, fresh mint & chardonnay beurre blanc
Seared venison steaks, roasted root vegetables, Cumberland sauce
Chicken galantine with sage sausage & prune face, stir fried vegetables, rosemary & anchovy jus

Deck & Keel
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Carvery

Traditional beef wellington with live paté, cured ham, spinach, leeks & mushroom duxelles, port wine & shallot glaze

Middle Eastern Street Food

Lamb shawarma with pita & tortilla bread served with traditional condiments

Beef martabak – fresh pastry filled with minced meat, eggs, leek or green onion & various spices

Manakish zaatar – flat bread with zaatar spices

Spiced vegetable samosa

Chicken mishkak – chicken kebabs

Falafel – chickpea fritters

Vegetarian & Vegan

Vegan spinach, mushroom & aubergine lasagna with basil pesto (VGN)

Pizza romana frairelli, mozzarella di bufala, fresh chillies & red onion (VEG)

Grilled vegetables, leeks & smoked cheese strudel (VEG)

Vegetable green curry with steamed jasmine rice (VGN)

Accompaniments

Gratinated oven baked yellow & red beetroot, spring onion & provolone cheese (VEG)

Baked smashed new potatoes with parmesan cheese, thyme & garlic (VEG)

Roasted sweet potatoes with rosemary, lemon & garlic (VGN)

Steamed seasonal vegetables, cardamom & coriander butter (VGN)

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Kids' Corner

A selection of kids' favourites including savoury & sweet items

Dessert & Cheeses

Treat yourself to our selection of tempting sweets which will include various festive delights freshly prepared by our pastry team together with international cheeses, ice creams & fresh fruit

- Including free flow of house wine and beer, water, soft drinks, juices and hot beverages