NEW YEAR'S EVE AT THE

YACHT

Celebrate in Style

£80 PER PERSON

Celebrate New Year's Eve with a five-course dining experience, a welcome drink and a live DJ playing throughout the evening. The perfect way to welcome 2027.

ARRIVAL DRINKS

CLASSIC 1920
A glass of Prosecco, elegantly served in a vintage coupe.
OR
GIN & TONIC
A refreshing Coastal Seville Orange Gin and Fever-Tree tonic garnished with fresh orange.

AMUSE-BOUCHE

DRESSED DEVON CRAB (GF)
Pickled cucumber with lemon and Granny Smith granita.
OR
HERITAGE CARROT & GINGER (GF)
Pickled mustard seeds with ginger and a carrot crisp.

FIRST COURSE

PRESSED PORK CHEEK & SMOKED HAM HOCK (GF)
Spiced apple with pickled shallot and cider mustard dressing.
OR
ROASTED CELERIAC & BRAEBURN APPLE (GF)
Pickled apple, walnut and sage.

FISH COURSE

ROAST FILLET OF HALIBUT (GF)
Champagne and caviar sauce with leeks and sea herbs.
OR
WILD MUSHROOM AGNOLOTTI
Roasted mushroom consommé, Parmesan crisp and sea herbs.

MAIN COURSE

PEPPERED LOIN OF DARTMOOR VENISON (GF)
Truffled pomme Anna, cavolo nero, baby carrot and a blackberry and port jus.
OR
PARSNIP, SPINACH & CHESTNUT WELLINGTON
Roast parsnip with glazed green beans and a port jus.

DESSERT COURSE

DARK CHOCOLATE DÉLICE (GF)
Salted caramel, hazelnut praline and vanilla ice cream.
OR
RASPBERRY & WHITE CHOCOLATE MILLE-FEUILLE
White chocolate crémeux raspberry gel and white chocolate ice cream.

GF - Gluten free as standard.

Disclaimer: Descriptions may not list all ingredients. Please speak to a member of staff if you have allergies. We cannot guarantee dishes are nut-free. Fish may contain bones. All weights are approximate before cooking.