

NEW YEAR'S EVE GALA DINNER

Glass of Prosecco on arrival

Bread selection  
With homemade butter



Wagyu beef tartare  
With cured quail egg yolks



Citrus-Cured Wild Seabass  
Avocado salsa, pickled daikon,  
green pea puree and shiso leave

Grilled Wild Prawns  
Cauliflower variations, kaffir lime,  
coral tuile, caviar and prawn oil



Dover Sole  
Citrus marinated Dover Sole with bell pepper pearls,  
aubergine salsa, grilled zucchini, champagne  
butter sauce and saffron crisp

Venison fillet  
Black garlic jus, parsnip cream, enoki mushroom tempura,  
potato confit, glazed parsnip and baby carrot



Forest fruit terrine  
Ruby ganache monte and wavy meringue



Petit Fours



€100.00 pp



NEW YEAR'S EVE VEGETARIAN GALA DINNER

Glass of Prosecco on arrival

Bread selection  
With homemade butter



Smoked beetroot tartare  
With cured quail egg yolks



Citrus-Marinated Avocado  
Pickled daikon, green pea puree and shiso leave

Roasted Cauliflower & Truffle Cream  
Cauliflower variation, kaffir lime and coral tuile



Artichoke  
Roasted artichoke hearts with bell pepper pearls, aubergine salsa,  
grilled zucchini, champagne butter sauce and saffron crisp

Wild Mushroom & Chestnut Roulade  
Black garlic jus, parsnip cream, enoki mushroom tempura,  
potato confit, glazed parsnip and baby carrot



Forest fruit terrine  
Ruby ganache monte and wavy meringue



Petit Fours



€100.00 pp



ANTASIA KIDS GALA DINNER MENU

Special kids cocktail on arrival

Panko cheese stick  
With honey lime mayonnaise



Creamy Carrot soup  
With milk foam



Beef fillet medallion  
With mashed potatoes,  
caramelized vegetables and jus



Forest fruit terrine  
Ruby ganache monte  
and wavy meringue



Petit Fours



€50.00 pp