

WITH DRAKE DEVONSHIRE

NEW YEARS EVE²⁰₂₄

STROLLING STATION MENU

seafood + vodka welcome

served from 8pm_9pm

- + Canadian caviar, blini, crème fraîche, chives with Vodka
- + shrimp cocktail, Marie Rose sauce
- + torched salmon, yuzu kosho, avocado, watermelon radish + cilantro
- + oyster shucker with mignonette, horseradish, lemon
- + vodka bar

bread

sourdough, focaccia, bread sticks + Jöey Nordic seed crisps, gougère Holiday tree

charcuterie

from Seed to Sausage + La Cultura Salumi, house-made pickles, grainy mustard, house preserves

cheese

artisanal cheese, local honey, fruit preserves, grapes + dried apricots

harvest

burrata, marinated tomatoes, crispy artichokes, antipasto, dips, crudité

seafood tower

oysters, torched salmon, shrimp cocktail, scallop crudo, marinated mussels (GF)

carvery

roast beef, mini yorkies, horseradish cream, jus

roasted miso celeriac, mini yorkies, chimichurri (VG)

pasta

garganelli, fresh shaved black truffles (V)

dessert station

macaroons, chocolate dipped strawberries, flourless chocolate brownies, mini butterscotch puddings

Passed canapès

served from 9pm_11pm

- + honey garlic fried oysters mushrooms (V)
- + falafels, toum, pickled onion (V)
- + potato + cheddar filo cigars, spiced ketchup (V)
- + lobster rolls on toasted brioche
- + shrimp tempura with wasabi mayo
- + fried chicken bites served on waffles, chili maple + fried garlic
- + ostrich tartare with parsley emulsion, capers, currants
- + foie gras au torchon with truffle, lingonberry compote, Jöey Nordic Seed Crisps (GF)
- + Gougère holiday tree