

Cheers to 2025
CROWN & ANCHOR
BAR • RESTAURANT • TERRACE

New Year's Eve Menu

Tuesday December 31st | 5pm - 10:30pm
\$94 Three course | \$80 Two course *plus gratuities*

STARTERS

CHOICE OF

ELDERFLOWER CURED ATLANTIC SALMON

Chervil Emulsion, Soft Herbs, Keta Caviar, Brioche Toast Points

— or —

TUCKERS GOATS CHEESE RAVIOLO

Roasted Beetroot Carpaccio, Watercress, Honey Clove Dressing, Herb Oil

ENTRÉES

CHOICE OF

USDA 5OZ BEEF TENDERLOIN

Bone Marrow Red Wine Jus

— or —

ROASTED ATLANTIC COD

Lemon Beurre Blanc

— or —

IMPOSSIBLE MEAT & PUMPKIN PITHIVIER (V)

Mushroom Cream Sauce

All Mains as served with Classic Pommes Purée, Carrots & Broccolini

DESSERT

CHOICE OF

PECAN CARAMEL MILK CHOCOLATE MOUSSE

Vanilla Sponge, Candied Pecans

— or —

BLACK FOREST CAKE

Kirsch Cream, Chocolate Sauce

(V) Vegetarian

17% gratuities will be added to the menu price listed. Consumption of raw or under-cooked meats can present a potential health risk. If you have any intolerances or specific diet, please ask your waiter for guidance.