



NEW YEAR'S EVE ABOARD
MV EDWARDIAN








A TRULY UNFORGETTABLE WAY TO WELCOME IN 2022



A NEW YEAR'S EVE LIKE NO OTHER

THE EVENING

-  Five-hour cruise on the River Thames
-  Prosecco and canapés on arrival
-  Entertainment provided by a superb live DJ and saxophone duo
-  Three-course seated dinner (with choice of courses) and carefully matched fine wines
-  Live DJ after dinner

EMBARK & DISEMBARK

19:30–20:00 | 00:45–01:00
Butler's Wharf Pier, SE1 2YE

PRICE

£295pp

TICKETS & FURTHER INFORMATION



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THE MENU

CANAPÉS

Goat cheese and fig beignet (V)
Soup sip of spiced parsnip velouté (Vegan)
Turkey and sage empanadas
Scallop and pancetta lollipops

STARTERS

Pan seared foie gras, red apple puree,
pain d'espices crumb, micro herb salad

Cornish crab, green pea panna cotta, confit lemon, pea shoots

Cured heritage carrots with lentils, roast carrot and orange puree,
sunflower seeds, coriander cress (Vegan)

MAINS

Pan fried breast of guinea fowl, caramelised onion purée, savoy
cabbage, potato fondant, chicken jus

Baked halibut, celeriac, sugar snap, caper crumb,
brown butter, apple crisp

Green and yellow courgette and heirloom tomato galette, roast
pumpkin mash, crispy kale, basil oil (Vegan)

DESSERT

Trio of desserts

Champagne jelly with elderberry
Cinnamon and cranberry Eton mess with chocolate coated popping candy
Christmas pudding and cherry brulee

Cheese plate

Tea, coffee and petit fours will be served to all

Menu selections required prior to Friday 26 November. Please choose one starter, main and dessert.

Dress code is smart/formal. No trainers, jeans or leisurewear permitted.

Tables are of 6, 8 and 10. Smaller groups may be asked to share.

Ticket required in advance. Strictly over 18s. Paid bar on board. Prices are inclusive of VAT.