SONARA CAMP

NYE 2026

WHITE GALA CELEBRATION

STARTERS

Pumpkin soup *N*
Creamy velouté of roasted pumpkin, gently spiced with nutmeg and cinnamon.

Levantine meatball *D G*
Beef and lamb finished with pomegranate & cherry molasses, served on labneh and parsley.

Lentil & celery root salad *V*
Tender Puy lentils with julienned celery root and fine herbs, dressed with a black truffle vinaigrette.

Onion tart *D G*
Caramelised onions with thyme and Emmental cheese in a crisp buttery tart shell.

Smoked salmon *D F*
Finely sliced smoked salmon with dill, capers, red onion and lemon labneh.

V - Vegan *G* - Gluten *D* - Dairy *N* - Nuts *F* - Fish *S* - Soy

MAIN COURSE
(PLATED SELECTION - CHOOSE ONE)

Wagyu beef filet Wellington *D G*
Australian wagyu tenderloin wrapped in mushroom duxelles and puff pastry, served with morel jus demi-glace, winter vegetables and mashed potato purée.

Black cod & spinach tourte *D G F S*
Black cod layered with spinach in a crisp pastry crust, with cream-and-dill velouté miso, winter vegetables and mashed potato purée

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Yellow chicken ballotine with morel jus *D*
Free-range yellow chicken finished with morel jus, roasted winter vegetables and mashed potato purée.

Vegetarian wild mushroom & truffle pithivier *D G N*
Pithivier filled with wild mushrooms, chestnuts and caramelised shallots, with madeira reduction, winter vegetables and mashed potato purée.

DESSERT

Chocolate Fondant *D G*
Warm molten chocolate cake served with cinnamon crème anglaise and vanilla ice cream.

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