



WOODS'  
SILVER FLEET

SHARED NEW YEAR'S EVE

# BRILLIANT WHITE



SHARED NEW YEAR'S EVE  
FRI 31ST DEC 2010



ENJOY A BRILLIANT WHITE NEW YEAR'S EVE ABOARD THE FINEST LUXURY RIVER-YACHTS ON THE THAMES, THE SILVER STURGEON & THE SILVER BARRACUDA. ★ EMBARK AT THE EXCLUSIVE SAVOY PIER & ENTER THE SLEEK WORLD OF LUXE & BRILLIANT WHITE DÉCOR WHERE YOU'LL BE SURROUNDED BY MAGNIFICENT FESTIVE SPARKLE. ★ GUESTS WILL BE WELCOMED WITH A PERFECTLY CHILLED GLASS OF CHAMPAGNE BEFORE BEING INVITED TO DINE ON A TRADITIONAL GOURMET MEAL WITH A MODERN TWIST PREPARED BY OUR EXCLUSIVE CATERING PARTNER, "*rhubarb*". ★ AFTER DINNER THE DANCE FLOOR WILL LIGHT UP INTO AN ULTRA VIOLET WINTER WONDERLAND WHERE GUESTS WILL DANCE THE NIGHT AWAY TO BACK TO THE FUTURE ANTHEMS SPUN BY OUR ACCLAIMED DJ. COME ABOARD & GLIDE THROUGH THE TWINKLING SCENERY OF LONDON'S ICONIC BACKDROP & EXPERIENCE THE UK'S BEST FIREWORKS DISPLAY FROM THE COMFORT OF A LUXURY VESSEL. ★

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CONTACT HOSPITALITY LINE ON 020 8295 8607 OR BOOK  
ONLINE AT [WWW.HOSPITALITYLINE.CO.UK](http://WWW.HOSPITALITYLINE.CO.UK)



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- \* AN EXTENDED CHARTER:  
STURGEON 6.5 HRS / BARRACUDA 6 HRS
- \* A GLASS OF CHAMPAGNE UPON ARRIVAL
- \* 3 COURSE SEATED DINNER MENU BY "rhubarb"
- \* HALF BOTTLE OF HOUSE WINE PER PERSON
- \* HALF BOTTLE OF MINERAL WATER PER PERSON
- \* ORGANIC FAIRTRADE COFFEE & PETIT FOURS
- \* CHAMPAGNE TOAST AT MIDNIGHT \* SECURITY
- \* BRILLIANT WHITE NEW YEAR EVENT STYLING
- \* DJ DISCO

### SILVER STURGEON

\* EMBARK AT SAVOY PIER, VICTORIA EMBANKMENT, LONDON WC2  
19:30PM \* CRUISE 20:30PM RETURN 1:30AM \* DISEMBARK 2:00AM  
£279 INC. VAT PER PERSON

### SILVER BARRACUDA

\* EMBARK AT MILLBANK PIER, WESTMINSTER, LONDON WC1  
19:15PM \* CRUISE 19:45PM RETURN 1:00AM \* DISEMBARK AT  
SAVOY PIER, VICTORIA EMBANKMENT, LONDON WC2 1:15PM  
£249 INC. VAT PER PERSON

MINIMUM BOOKING OF 2 PEOPLE. TABLES OF UNDER 6 GUESTS MAY BE SHARED.  
PRIVATE TABLES OF 6, 10 OR 12, SUBJECT TO AVAILABILITY. OUR ENSIGN ROOM  
IS AVAILABLE FOR EXCLUSIVE HIRE. MINIMUM SPEND REQUIRED. PLEASE ENQUIRE.

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OUR OFFICES: SOMERSET HOUSE THE STRAND LONDON WC2R 1LA  
T 020 7759 1900 F 020 7759 1901 [WWW.SILVERFLEET.CO.UK](http://WWW.SILVERFLEET.CO.UK)

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# MENU

BY *"rhubarb"*

## FIRST COURSE

*"rhubarb's"* LOBSTER THERMIDOR  
WITH A SALAD OF JERUSALEM ARTICHOKES & SALSIFY  
SERVED WITH A PARMESAN WAFER  
& SCOTTISH LOBSTER  
VEGETARIAN OPTION

*"rhubarb"* TRUFFLED CRUMBLE  
WITH PUMPKIN, SALSIFY & CELERIAC  
SERVED WITH A HEIRLOOM BEETROOT & GREEN BEAN SALAD

## MAIN COURSE

*"rhubarb's"* 28 DAY AGED FILLET OF BEEF ROSSINI  
WITH FOIE GRAS, GLOBE ARTICHOKE, POMMES MOUSSELINE,  
STEAMED SPINACH AND SAUCE PÉRIGOURDINE  
VEGETARIAN OPTION

GLOBE ARTICHOKE ROYALE,  
CAULIFLOWER PURÉE,  
CANNELLONI OF WILD MUSHROOM,  
PARSNIP CRISPS AND MOREL VELOUTÉ

## PUDDING

BLACK FOREST TRIFLE  
WITH GRIOTTINE CHERRIES,  
KIRSCH ICE CREAM & A GILDED CHOCOLATE SHARD

*"rhubarb's"* PETITS FOURS TO INCLUDE:  
SPICED COOKIES, MULLED FRUIT JELLIES,  
GLITTERED PEPPERMINTS,  
CHOCOLATE WHISKEY FUDGE & CHAMPAGNE TRUFFLES

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