



THE
LIMELIGHT
CLUB

WELCOME TO THE LIMELIGHT CLUB.
GET COSY AND PREPARE YOURSELF FOR A SHOW-STOPPER OF AN EVENING.

| **STARTERS** |

H. FORMAN & SON MOJITO CURED SALMON*

Cucumber Jelly, Lemon Aioli, Pickled Cucumber, Nori Crisps, Basil (gf)

CRISP HONEY-GLAZED BERKSHIRE BLACK HAM HOCK

Pea Panna Cotta, Pickled Carrot, Mint Emulsion (gf)

GLAZED KING OYSTER MUSHROOM 'SCALLOPS'

Caramelised Shallot Purée, Tarragon Emulsion, Roasted Garlic,
Sourdough Crumb, Sherry Vinaigrette (vegan)

| **MAINS** |

PAN-ROASTED FILLET OF ONLEY GROUNDS BEEF*

Burnt Onion Boulangère, Confit Shallots, Sautéed Leeks, Ginger-glazed Carrots (gf)

PINE NUT TAPENADE-CRUSTED LAMB RACK*

Israeli Couscous, Sweet & Sour Peppers, Wilted Pak Choi, Basil and Oregano Pesto (gf)

PAVÉ OF LINE-CAUGHT SEA BASS

Pancetta, Broad Bean, Shallot and Pea Fricassée, Lemon and Herb Gnocchi,
White Wine Parmesan Cream

BUTTERNUT SQUASH, MUSHROOM AND CASHEW NUT SPRING ROLL

Bouquet of Scorched Tenderstem Broccoli, Sesame, Baby Carrots and Pencil Leeks,
Toasted Cashew Nut Sauce (vegan) (gf)

| **DESSERTS** |

DARK AND WHITE CHOCOLATE MASCARPONE BOMBA

Raspberries, Amarula Ice Cream (v) (gf)

STRUDEL OF PISTACHIO KATAIFI PASTRY WITH PINE AND FIR TREE SYRUP

Apricot and Almond Sauce (vegan)

(v) Vegetarian. (gf) Gluten free.

Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before dining.
Please note that some of these dishes may contain nuts or nut extracts.

* Whilst all the food we serve on board is prepared to the highest health and safety standards, public health services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.