

Your Executive Chef is
Jason Chaston

Starters

Savoury Sun-Dried Tomato Cheesecake
Mixed Leaves and Pesto Dressing (v)

Caesar Salad
Romaine Lettuce, Parmesan Cheese,
Croutons and Caesar Dressing

Tomato Soup
Basil Oil and Croutons (v)

Sausage and Duck Liver in Puff Pastry
Red Peperonata and Pine Nut Dressing

**Roasted Butternut Squash,
Apple and Pecan Salad** (vegan) (gf)

Cauliflower Soup
Pesto Croutons (v)

Main Courses

Pan Seared Blackened Sea Bass
Served with Cajun Dirty Rice, Butternut Puree, Buttered Courgette and Black Eyed Bean Salsa

Pan-Fried Breast of Chicken
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Chicken Korma Pilau Rice
Poppadom, Naan Bread Kachumber Salad

Grilled Prime 6oz Beef Sirloin*
Thick Cut Chips, Seasonal Vegetables and Peppercorn Sauce (gf)

Poached Kohlrabi, Baby Gem, Samphire
Vegetable Jus (vegan) (gf)

Baked Avocado and Herb Cream Cheese in a Shortcrust Pastry Lattice
Chilli Tomato Fondue and Spätzle (v)

Wild Mushroom, Madeira and Truffle Tartlet
Fried Rice and Straw Vegetables (v)

Desserts

Baked New York Cheese Cake
Raspberry Coulis (v) (gf) (ls)

Seasonal Fruit Salad
with Cream (v) (gf) (ls)

Summer Pudding
Raspberry Gel and Yoghurt (vegan) (ls)

Ice Creams
Vanilla, Salted Caramel, Lemon Sorbet (v)

Cheese Plate
A Selection of Regional British and
Continental Cheese with Biscuits

★ STEP INTO
Christmas ★

...with our chef recommended festive dishes
Starter

Atlantic Prawn Cocktail
Marie Rose Sauce and Brown Bread

Main Course

Roast Turkey Breast ,Roast Potatoes
Root Vegetables, Braised Red Cabbage, Brussel Sprouts, Pigs and Blankets, Cranberry Sauce, Cravy

Dessert

Mrs Beeton's Plum and Clementine Pudding
with Brandy Sauce

Recommended Wine

Domaine Joël Delaunay, The Holy Snail Sauvignon Blanc £22.00
France | Crisp and Refreshing

Quinta Da Lixa Vinho Verde £18.95
Portugal | Dry and Delicate

Shiraz/Cabernet Little Eden £24.00
Australia | Fun and Fruity

La Muse de Cabestany Pinot Noir £19.95
France | Light and Elegant

After Dinner Digestif

Tia Maria (25ml) £3.95
Sandeman Tawny Port (75ml) £5.50

(v) - vegetarian (gf) - gluten free (ls) - low sugar

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. Our wild game menu items may contain shot.

* 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.