

STARTERS

Poached pear (V, VE)

Port wine reduction, caraway bread sticks

Blue cheese and broccoli tart (V)

Baby gem lettuce, raspberry glaze

Prawn cocktail (GF) Always Available

Marie rose sauce

House salad (V, VE, GF) Always Available

Seasonal leaves, fennel, cucumber, tomato and olives with ranch, honey mustard or vinaigrette dressing

Caesar salad Always Available

Romaine lettuce, golden croutons, caesar dressing, shaved parmesan cheese, grilled chicken or prawns optional

Chunky vegetable soup (V)

Croutons

Gumbo (GF)

Lightly spiced soup with turkey, okra and rice

Haggis, neeps and tatties

Whisky cream sauce

MAIN COURSES

Roast cod fillet (GF)

Saffron potatoes, wilted spinach, spring onion and cherry tomatoes, orange hollandaise

Hunter's chicken

Bacon-wrapped chicken breast, barbecue sauce, gratinated cheese, chips, buttered peas

Angus Beef stroganoff (GF)

Rice pilaf, broccoli, gherkins, beetroot, sour cream

Baked wild mushroom crumble and vegetable panache (V, VE, GF)

Side salad

Grilled or poached fish of the day Always Available

Garlic and San Marzano tomato fondue, boiled or fried potatoes, seasonal vegetables or house salad

Grilled breast of chicken (GF) Always Available

Thyme, lemon, virgin olive oil, boiled or fried potatoes, seasonal vegetables or house salad

Roast vegetable and caramelised red onion tarte tatin (V) Always Available

Apricot compote, house salad

(V) Vegetarian (GF) Gluten-free (GO) Gluten free option available (VE) Vegan (VO) Vegan option available

*All our food and drinks are prepared in environments that use ingredients containing allergens and gluten and there is a risk that traces may be found in prepared items. If you are sensitive to allergens and/ or have intolerances, please speak to your Waiter who will advise you of the menu options available to you. While all the food we serve on board is prepared to the highest health and safety standards, public health services have determined that consuming 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.

DESSERTS

Warm banana strudel (V)
Vanilla ice cream

Cappuccino pot de crème (V, GF)
Cinnamon foam, meringue

Citrus and coconut tart (V)
Ginger lemon confit, lime glaze

Sugar free mille-feuille (V)
Flaky pastry, cream

Chocolate nachos (V)
Sweet tortilla chips, chocolate ice cream, rum caramel, almond brittle

Homemade apple pie (V) Always Available
Served warm with custard or vanilla ice cream

ICE CREAM AND SORBET

Vanilla, chocolate, strawberry or pistachio ice cream

Lemon sorbet

Sugar free daily flavour

CHEESE

British and continental cheese selection Always Available
Crackers, fresh fruit, nuts

COFFEES

Espresso Cappuccino Flat white Caffe latte

SPECIALITY COFFEES 2.50*

Highland coffee Chivas Regal, coffee and a generous helping of cream

Chocolate orange coffee Grand Marnier, hot chocolate and a generous helping of cream

Café royal Martell VS and hot coffee, topped with cream

Italiano coffee Sambuca, coffee and a generous helping of cream

COGNACS, BRANDY AND PORTS

Martell VS	2.90*	Sandeman ruby port
Martell VSOP	3.50*	Cockburn's special reserve port
Cardenal Mendoza	3.00*	

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