THE DINING CLUB

APPETISERS

Seared Sea Scallops, Champagne Butter (GF)
Lemon zest | coral foam

Foie Gras and Truffle Crème Brûlée
Gingerbread | red pepper marmalade

Crab Bisque, Cognac Infused Cream
Pear confit

Normandy Camembert, Caramelised Fig and Onion Tarte Tatin (V)
Pumpkin drizzle

MAIN COURSES

Chateaubriand for Two* (GO)
16 oz Black Angus fillet of beef | Pommes mousseline | baby vegetables
Béarnaise or Bordelaise sauce

Angus Beef Fusion*
Slow roasted beef short ribs in whisky sauce | petite fillet mignon with peppercorn sauce |
fondant potatoes | medley of baby vegetable

Cannon of Lamb, Parsley Butter Crust, Mint Hollandaise
Pommes Anna | sautéed spinach | tian of ratatouille

Confit Duck Breast and Leg (GO)
Dauphinoise potatoes | fried beetroot | baby courgette | rapsberry sauce

Sautéed Lobster Medallions, Morel and Chicken Mousse (GF)
Rissolée potatoes | braised fennel and asparagus | sabayon

Spring Vegetable Risotto (V, GF,)
Parmesan crisp | port wine sauce

DESSERTS

Chocolate Pistachio Moelleux (V, GF)
Apricot coulis | caramelised almonds

Berry Vacherin (V, GF)
Lemon cream | sesame tuile | dried berries

Peach Soufflé (V)
Rosemary ice cream

Valrhona Chocolate Mousse (V, GF)
Bergamot citrus parfait

(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.

CHEESE

British and French Cheese Trolley

PETITS FOURS & COFFEE

Petits fours and coffee

HOT BEVERAGES

Serving Lavazza coffee

Espresso 1.15*

Café Latte 1.35*

Cappuccino 1.35*

SPECIALTY BEVERAGES 2.50*

Highland Coffee

Chivas Regal | mixed with hot coffee | cream

Chocolate Orange Coffee

Grand Marnier | hot chocolate | a generous helping of cream

Café Royal

Martell VS | hot coffee | topped with cream

Italiano Coffee

Sambuca | hot coffee | cream

COGNACS, BRANDY AND PORTS

Martell VS 2.90*

Martell VSOP 3.50*

Cardenal Mendoza 3.00*

Sandeman Ruby Port

Cockburn's Special Reserve Port

Prices marked with an * indicate a supplement payable for guests with the All Inclusive Drinks Package

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