

LUNCH

DELI COUNTER

York ham Always Available Turkey Seafood terrine Cheddar Always Available Blue cheese Always Available Goat cheese Cream crackers / crackers Torta rustica (V) grilled vegetable tart

SALAD BAR

Assorted salad leaves (V, VE, GF) Always Available

Panzanella

Mozzarella (V) Cucumber (V, VE, GF) Onion (V, VE, GF) Bell peppers (V, VE, GF) Tomatoes (V, VE, GF) Olives(V, VE, GF) Herbs croutons (V)

French dressing (V, GF) Always Available Balsamic vinegar dressing (V, GF) Always Available Ranch dressing (V, GF) Always Available Thousand island dressing Italian dressing Potato (V, GF) Roast chicken and pecan nut (GF) Grilled vegetables, herb citrus dressing (V, GF) Marinated carrot salad (V, GF)

SOUP

Three bean chilli soup (V)

MAIN COURSES

Pan fried fillet of sole Tomato coriander salsa Lamb burger Mint yogurt Honey baked ham Pickled vegetables, apple sauce Sausage meat and leek pie Grilled tofu steak (VE, GF) Steamed vegetables (V, GF) Always Available Roast sweetcorn (V, GF) French fries (V) Always Available Creamed potatoes (V, GF) Pilaf rice (V, GF)

DESSERTS & FRUITS

Chocolate hazelnut pudding (V) Custard Orange chiffon pie (V) Coconut crème brûlée (V, GF) Sugar free blackberry pie (V) Mini caramel bake (V) Bavarian cream (GF) Fruit tart (V) Fruit salad (V, VE, GF) Red apple Banana Watermelon Pineapple

*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.