

Month 2019 | Your Executive Chef is XXXXXXXX

## Starters

### Salad of Palm Hearts

Spring Onions, Cucumber, Tomatoes and Garden Greens with Dill Dressing (vegan) (gf)

### Wild Mushroom Panna Cotta

Mushrooms à la Greque and a Cheese Tuile

### Grilled Blue Corn Tortilla

Monterey Jack Cheese, Guacamole, Sour Cream and Pico de Gallo (gf)

## Soup of the Day

### Minestrone Soup

Pesto Oil

## Main Courses

### Fusilli Pasta Arrabbiata

### Spiced Quorn Fajita Wrap

Avocado, Alfalfa Sprouts and Salsa (vegan)

### Spiced Cauliflower and Lentil Pie

Paneer and Spinach, Onion Bhaji, Tomato and Cumin Sauce

### Roasted Cauliflower

Baby Gem, Carrot, Broccoli and Potato Crisp (vegan) (gf)

(gf) – Denotes gluten free (ls) – Denotes low sugar

\* 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 eggs and milk may increase your risk of foodborne illness, especially if you have certain medical conditions.  
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.

## Desserts

### Passion Fruit Pavlova

Berries and Whipped Cream (gf)

### Rosemary Roasted Pineapple

Mango and Pink Peppercorn Sorbet and Banana Jam (vegan) (gf) (ls)

### Steamed Sticky Toffee Pudding

Vanilla Cream Sauce (ls)

## Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

## Recommended Wine

### White Wine Here – £18.00

Crisp and refreshing white with a lemony zing, all the way from Sicily

### White Wine Here – £18.00

Crisp and refreshing white with a lemony zing, all the way from Sicily

### Red Wine Here – £18.00

Dark and inky earth flavours, bursting full of cherries and summer fruits

### Red Wine Here – £18.00

Dark and inky earth flavours, bursting full of cherries and summer fruits

Month 2019 | Your Executive Chef is XXXXXXXX

## Starters

**Vegetable Parkoras and Bhajis**  
Coronation Dip

**Confit Plum Tomato and Goat's Cheese Mousse**  
Crushed Black Olives and Basil (gf)

**Roasted Jerusalem Artichoke with Truffle**  
Radicchio, Orange and Preserved Lemon (vegan) (gf)

**Soup of the Day**  
**Cream of Mushroom**  
with Garlic (gf)

## Main Courses

**Courgette, Potato and Onion Frittata**  
Scallop Potatoes, Green Beans and Sweet Cherry Tomato Sauce (gf)

**Warm Asparagus Mousse**  
Kale, Mint Buttered Potato Gnocchi and White Wine Sauce

**Spinach, Feta Cheese and Mushroom Strudel**  
Thai Red Curry Sauce

**Sweet Beetroot and Candied Walnut Risotto**  
Celery, Fennel, Green Apple Salad and Balsamic Pickled Onions (vegan) (gf)

(gf) – Denotes gluten free (ls) – Denotes low sugar

\* 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 eggs and milk may increase your risk of foodborne illness, especially if you have certain medical conditions.  
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.

## Desserts

**Roasted Fruits with Orange Miso Sauce**  
Rum and Raisin Ice Cream (gf)

**Tofu, Banana and Pecan Pancakes**  
Maple Syrup (vegan)

**Layered Molten Chocolate Cake**  
Vanilla Ice cream

## Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

## Recommended Wine

**White Wine Here – £18.00**  
Crisp and refreshing white with a lemony zing, all the way from Sicily

**White Wine Here – £18.00**  
Crisp and refreshing white with a lemony zing, all the way from Sicily

**Red Wine Here – £18.00**  
Dark and inky earth flavours, bursting full of cherries and summer fruits

**Red Wine Here – £18.00**  
Dark and inky earth flavours, bursting full of cherries and summer fruits

Month 2019 | Your Executive Chef is XXXXXXXX

## Starters

### Deep-fried Arancini

Piperade of Roasted Peppers, Tomato and Basil Purée

### Crisp Truffled Ricotta with Beetroot

Pea and Mint Dressing

### Tomato and Mozzarella Salad (gf)

### Soup of the Day

#### Sweet Potato

Edamame Beans, Onion Ash and Nori (vegan)

## Main Courses

### Penne Pasta Napolitana

### Chickpea and Roasted Vegetable Masala

Steamed Rice, Condiments, Pooris and Chutney

### Twice Baked Onion and Garlic Soufflé\*

Cheese Sauce and Bruschetta

### Poached Kohlrabi, Baby Gem, Samphire

Vegetable Jus (vegan) (gf)

(gf) – Denotes gluten free (ls) – Denotes low sugar

\* 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 eggs and milk may increase your risk of foodborne illness, especially if you have certain medical conditions.  
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.

## Desserts

### Chai Spiced Honey Cake with Glazed Pears

Rosewater and Honey Gel (gf)

### Chocolate Brownie with Raspberries

Raspberry Sorbet and Violet Crystals (vegan) (gf)

### Lemon Posset

Rhubarb Compote and Viennese Biscuit (ls)

## Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

## Recommended Wine

### White Wine Here – £18.00

Crisp and refreshing white with a lemony zing, all the way from Sicily

### White Wine Here – £18.00

Crisp and refreshing white with a lemony zing, all the way from Sicily

### Red Wine Here – £18.00

Dark and inky earth flavours, bursting full of cherries and summer fruits

### Red Wine Here – £18.00

Dark and inky earth flavours, bursting full of cherries and summer fruits

Month 2019 | Your Executive Chef is XXXXXXXX

## Starters

**Selection of Vegetable Futomaki Sushi Roll**  
Sushi Ginger, Tamari Dip and Wasabi (vegan) (gf)

**Goat's Cheese, Sun-Blush Tomato, Basil and Spinach Roulade**  
Rocket Salad (gf)

**Vegetarian Glamorgan Sausage with Puff Pastry**  
Sauce Aurora

### Soup of the Day

**Cream of Tomato**  
Basil Oil and Golden Croutons

## Main Courses

**Traditional Spanish Omelette\*** (gf)

**Wild Mushroom Risotto Cake**  
Rocket, Sicilian Lemon and Tomato Dressing (vegan)

**Grilled Aubergine and Mozzarella Stack**  
Polenta Cake and Passata Sauce (gf)

**Fusilli Pasta Pesto**

(gf) – Denotes gluten free (ls) – Denotes low sugar

\* 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 eggs and milk may increase your risk of foodborne illness, especially if you have certain medical conditions.  
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.

## Desserts

**Bread and Butter Pudding**  
with Custard (ls)

**Steamed Pear Suet Pudding**  
Blackberry Sorbet (vegan)

**Praline Mousse**  
Coffee Jelly, Hazelnuts and Dark Chocolate Powder (gf)

## Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

## Recommended Wine

**White Wine Here – £18.00**  
Crisp and refreshing white with a lemony zing, all the way from Sicily

**White Wine Here – £18.00**  
Crisp and refreshing white with a lemony zing, all the way from Sicily

**Red Wine Here – £18.00**  
Dark and inky earth flavours, bursting full of cherries and summer fruits

**Red Wine Here – £18.00**  
Dark and inky earth flavours, bursting full of cherries and summer fruits

Month 2019 | Your Executive Chef is XXXXXXXX

## Starters

**Deep-fried Brie in a Mushroom Breadcrumb**  
Cranberry Sauce

**Maple Parsnip, Carrot and Lentil Pâté**  
Ruby Slaw, Spelt Toast and Lightly Smoked Tofu Mayonnaise (vegan)

**Green Asparagus with Devilled Egg Mayonnaise**  
Garlic Toast

### Soup of the Day

**Purée of Broccoli**  
Toasted Flaked Almonds (gf)

## Main Courses

**Sweetcorn Risotto**  
Lemongrass and Yuzu (vegan) (gf)

**Miso Grilled Aubergine**  
Sticky Rice and Pickled Cucumber Kimchi (vegan)

**Blue Cheese Arancini**  
Fennel and Cucumber Salad, Hazelnut Purée

**Twice Baked Spinach, Cheese and Nutmeg Soufflé\***  
Roasted Beetroot and Rosemary Bruschetta

(gf) – Denotes gluten free (ls) – Denotes low sugar

\* 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 eggs and milk may increase your risk of foodborne illness, especially if you have certain medical conditions.  
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.

## Desserts

**Baked Treacle Tart**  
Sauce Anglaise (gf)

**Chickpea Meringue**  
Strawberry Compote, Jelly and Strawberry Pearls (vegan) (gf)

**Kumquat and Almond Cake**  
Blackcurrant Sorbet and Honey Sauce (ls)

## Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

## Recommended Wine

**White Wine Here – £18.00**  
Crisp and refreshing white with a lemony zing, all the way from Sicily

**White Wine Here – £18.00**  
Crisp and refreshing white with a lemony zing, all the way from Sicily

**Red Wine Here – £18.00**  
Dark and inky earth flavours, bursting full of cherries and summer fruits

**Red Wine Here – £18.00**  
Dark and inky earth flavours, bursting full of cherries and summer fruits

Month 2019 | Your Executive Chef is XXXXXXXX

## Starters

**Mediterranean Vegetable Quiche**  
Rocket Salad and Chimichurri

**Mushroom Panna Cotta with a Hazelnut and Pumpkin Seed Crumb**  
Radish and Garden Leaves

**Pumpkin and Silky Tofu**  
Lemon Gremolata (vegan) (gf)

**Soup of the Day**  
**Cream of Cauliflower**  
Pesto Croutons

## Main Courses

**Roasted Winter Vegetables with Edamame Beans**  
Apple and Balsamic (vegan) (gf)

**Black Truffle Scented Three Egg Omelette\***  
Jardinière of Vegetables, Salsa Verde and Brioche Toast

**Pearl Barley with Cheese and Portobello Mushroom Gratin**  
Green Leaf Salad (vegan)

**Tomato and Mozzarella Gnocchi**  
Pesto Cream and a Toasted Pine Nut Crumb

(gf) – Denotes gluten free (ls) – Denotes low sugar

\* 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 eggs and milk may increase your risk of foodborne illness, especially if you have certain medical conditions.  
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.

## Desserts

**Warm Chocolate Praline Fondant**  
Salted Caramel Ice Cream

**Glazed Almond Rice Pudding**  
Amarena Cherries and Almond Praline (vegan) (gf)

**Baked New York Cheesecake**  
Raspberry Coulis (gf) (ls)

## Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

## Recommended Wine

**White Wine Here – £18.00**  
Crisp and refreshing white with a lemony zing, all the way from Sicily

**White Wine Here – £18.00**  
Crisp and refreshing white with a lemony zing, all the way from Sicily

**Red Wine Here – £18.00**  
Dark and inky earth flavours, bursting full of cherries and summer fruits

**Red Wine Here – £18.00**  
Dark and inky earth flavours, bursting full of cherries and summer fruits

Month 2019 | Your Executive Chef is XXXXXXXX

## Starters

**Deep-Fried Fresh Basil Risotto Cake**

**Salad of Pink Grapefruit and Avocado** (vegan) (gf)

**Savoury Sun-dried Tomato Cheesecake**  
Pesto Dressing and Mixed Leaves

Soup of the Day

**Vegetable Soup au Pisto**

## Main Courses

**Sweet Potato and Carrot Fritters**  
Lime Yoghurt and Green Salad

**Spiced Lentil and Bean Chilli**  
Jasmine Rice and Guacamole (vegan) (gf)

**Wild Mushroom, Madeira and Truffle Tartlet**  
Straw Vegetables and Fried Rice

**Pasta with Spinach and Cherry Tomato Confit** (gf)

(gf) – Denotes gluten free (ls) – Denotes low sugar

\* 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 eggs and milk may increase your risk of foodborne illness, especially if you have certain medical conditions.  
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.

## Desserts

**Matcha Green Tea and White Chocolate Brownie**  
Banana Jam and Black Sesame Tuile (gf) (ls)

**Baked Passion Fruit Tart**  
Raspberry Italian Meringue, Lychee Pearls and Rose Petals (gf)

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

## Cheeseboard

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

## Recommended Wine

**White Wine Here – £18.00**  
Crisp and refreshing white with a lemony zing, all the way from Sicily

**White Wine Here – £18.00**  
Crisp and refreshing white with a lemony zing, all the way from Sicily

**Red Wine Here – £18.00**  
Dark and inky earth flavours, bursting full of cherries and summer fruits

**Red Wine Here – £18.00**  
Dark and inky earth flavours, bursting full of cherries and summer fruits

Month 2019 | Your Executive Chef is XXXXXXXX

## Starters

**Falafel Chickpea Cakes**  
Pitta Pockets and Tzatziki Dip

**Mushroom Pâté with Grissini Sticks**  
Pickled Walnuts and Port Dressing

**Timbale of Stilton Cheese Mousse**  
Highland Oatcakes

### Soup of the Day

**Butternut Squash**  
Pickled Walnuts, Croutons and Ponzu Dressing (vegan)

## Main Courses

**Tagliatelle Pasta**  
Olives and Capers

**Tempura of Cauliflower, Broccoli Florets and Baby Corn**  
Tomato and Quinoa, Summer Herb Dip (vegan)

**Chickpea Cake with a Soft Poached Egg\***  
Moutabel and Hollandaise Sauce (gf)

**Tandoori Tofu Tikka Masala**  
Jasmine Rice, Corriander and Roasted Nuts (gf)

(gf) – Denotes gluten free (ls) – Denotes low sugar

\* 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 eggs and milk may increase your risk of foodborne illness, especially if you have certain medical conditions.  
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.

## Desserts

**Baked Bramley Apple Crumble**  
Sauce Anglaise (ls)

**Classic Tiramisu (ls)**

**Dark Chocolate and Olive Oil Marquise**  
Orange Sorbet, Candied Orange and Spiced Syrup (vegan) (gf)

## Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

## Recommended Wine

**White Wine Here – £18.00**  
Crisp and refreshing white with a lemony zing, all the way from Sicily

**White Wine Here – £18.00**  
Crisp and refreshing white with a lemony zing, all the way from Sicily

**Red Wine Here – £18.00**  
Dark and inky earth flavours, bursting full of cherries and summer fruits

**Red Wine Here – £18.00**  
Dark and inky earth flavours, bursting full of cherries and summer fruits



Month 2019 | Your Executive Chef is XXXXXXXX

## Starters

**Grilled Goat's Cheese and Stir-fried Vegetable Bruschetta**

**Dressed Asparagus with Egg Mayonnaise**

Cucumber and Tomato Salsa, Garlic Toast and Black Truffle Dressing

**Sun-dried Tomato, Garlic and Olive Croquette**

Ratatouille (vegan)

Soup of the Day

**Borscht** (gf)

## Main Courses

**Butter Bean and Vegetable Cassoulet**

Pumpkin Mash and Dill Pickle Relish

**Stir-fried Quorn with Oriental Vegetables**

Rice Noodles and Sesame (vegan) (gf)

**Chestnut, Spinach and Blue Cheese en Croûte**

Apple, Courgette and a Grain Mustard Cream

**Oak Marinated Silken Tofu in Chinese Black Bean Sauce**

Tenderstem Broccoli Stir-Fry, Spiced Cashew Nuts and Crispy Rice Noodles (vegan)

(gf) – Denotes gluten free (ls) – Denotes low sugar

\* 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 eggs and milk may increase your risk of foodborne illness, especially if you have certain medical conditions.

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.

## Desserts

**Marmalade Frangipane Tart**

Vanilla Sauce (gf)

**Cinnamon Roasted Apple**

Cream Cheese and Sultanas (vegan)

**Cranachan**

Raspberries and Shortbread Petticoat Tails (ls)

## Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

## Recommended Wine

**White Wine Here – £18.00**

Crisp and refreshing white with a lemony zing, all the way from Sicily

**White Wine Here – £18.00**

Crisp and refreshing white with a lemony zing, all the way from Sicily

**Red Wine Here – £18.00**

Dark and inky earth flavours, bursting full of cherries and summer fruits

**Red Wine Here – £18.00**

Dark and inky earth flavours, bursting full of cherries and summer fruits

Month 2019 | Your Executive Chef is XXXXXXXX

## Starters

### Tempura of Vegetables

Tamari Dip (vegan) (gf)

### Middle Eastern Meze Platter

Falafel, Hummus, Baba Ghanoush, Dolmades and Fattoush Salad

### Rocket Pesto, Toasted Pinenut and Cheese Risotto (gf)

### Soup of the Day

#### Baked Pumpkin

Toasted Pumpkin Seeds (vegan) (gf)

## Main Courses

### Edamame Bean and Pea Risotto

Black Garlic and Pickled Ginger (gf)

### Mushroom, Chestnut and Cranberry Filo Tart

Roasted Mediterranean Vegetables (vegan)

### Courgette Dumplings with Curried Tomato Sauce

Tenderstem Broccoli

### Blue Cheese and Walnut Papardelle Pasta

Grilled Vegetables and Garlic Bread

(gf) – Denotes gluten free (ls) – Denotes low sugar

\* 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 eggs and milk may increase your risk of foodborne illness, especially if you have certain medical conditions.

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.

## Desserts

### Baked Apple, Almond and Oatmeal Crumble

Vanilla Quark and Candy Floss (ls)

### Chocolate Brownie Cake

Glazed Banana and Hazelnuts (vegan) (gf)

### Classic Sherry Trifle

## Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

## Recommended Wine

### White Wine Here – £18.00

Crisp and refreshing white with a lemony zing, all the way from Sicily

### White Wine Here – £18.00

Crisp and refreshing white with a lemony zing, all the way from Sicily

### Red Wine Here – £18.00

Dark and inky earth flavours, bursting full of cherries and summer fruits

### Red Wine Here – £18.00

Dark and inky earth flavours, bursting full of cherries and summer fruits

Month 2019 | Your Executive Chef is XXXXXXXX

## Starters

**Celeriac, Apple, Roasted Beetroot and Pecan Nut Salad** (vegan) (gf)

**Tomato Panna Cotta**

Red Onion and Cucumber (gf)

**Thai Vegetable Spring Rolls**

Rice Noodle Salad and Peanut Sauce

Soup of the Day

**Celeriac and Apple** (gf)

## Main Courses

**Roasted Cauliflower**

Baby Gem, Broccoli, Carrot and Potato Crisp (vegan)

**Goan Coconut and Vegetable Caldeen**

Spiced Rice, Condiments and Chutney (vegan)

**Ricotta and Spinach Ricciole Pasta Pinwheel**

Sun-blushed Tomatoes, Rocket, Béchamel Sauce and Garlic Roasted Croutons

**Macaroni Pasta Gratinati**

Cheddar Cheese Sauce and Focaccia

(gf) – Denotes gluten free (ls) – Denotes low sugar

\* 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 eggs and milk may increase your risk of foodborne illness, especially if you have certain medical conditions.

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.

## Desserts

**Vanilla and Saffron Scented Pear Tart**

Ricotta Cheese and Cider Ice Cream

**Apple and Cinnamon Bread and Butter Pudding**

**Rosemary Roasted Pineapple**

Mango and Pink Peppercorn Sorbet, Banana Jam (vegan) (gf) (ls)

## Cheeseboard

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

## Recommended Wine

**White Wine Here – £18.00**

Crisp and refreshing white with a lemony zing, all the way from Sicily

**White Wine Here – £18.00**

Crisp and refreshing white with a lemony zing, all the way from Sicily

**Red Wine Here – £18.00**

Dark and inky earth flavours, bursting full of cherries and summer fruits

**Red Wine Here – £18.00**

Dark and inky earth flavours, bursting full of cherries and summer fruits

Month 2019 | Your Executive Chef is XXXXXXXX

## Starters

### **Basil and Spinach Roulade**

filled with Whipped Goat's Cheese and Sunblushed Tomato (gf)

### **Vegetable Crudités and Guacamole**

Tortilla Chips (vegan) (gf)

### **Pumpkin, Sage and Raisin Arincini Balls**

Rich Tomato and Paprika Chutney

### Soup of the Day

#### **Red Cabbage Consommé**

Gala Apple, Grape Mustard and Sauvignon Vinegar (vegan) (gf)

## Main Courses

### **Cottage Pie with Garlic Butter Sweet Potato Mash**

Thyme Glazed Carrots (gf)

### **Roasted Pumpkin Tortellini with Sage Butter**

Toasted Pine Nut and Sweetcorn Sauce

### **Crisp Polenta and Grilled Artichokes**

Salsa Verde (vegan) (gf)

### **Cannellini Bean and Shallot Stroganoff**

Buttered Rice and Roasted Beetroot (gf)

(gf) – Denotes gluten free (ls) – Denotes low sugar

\* 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 eggs and milk may increase your risk of foodborne illness, especially if you have certain medical conditions.  
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.

## Desserts

### **Coconut and Lemongrass Panna Cotta**

Ginger Crumb and Strawberries (vegan) (gf) (ls)

### **Layered Molten Chocolate Cake**

Vanilla Ice Cream

### **Roasted Peach with Crunchy Meringue**

Lemon and Camomile Foam (gf)

## Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

## Recommended Wine

### **White Wine Here – £18.00**

Crisp and refreshing white with a lemony zing, all the way from Sicily

### **White Wine Here – £18.00**

Crisp and refreshing white with a lemony zing, all the way from Sicily

### **Red Wine Here – £18.00**

Dark and inky earth flavours, bursting full of cherries and summer fruits

### **Red Wine Here – £18.00**

Dark and inky earth flavours, bursting full of cherries and summer fruits

Month 2019 | Your Executive Chef is XXXXXXXX

## Starters

### **Toasted Quinoa, Walnuts, Lime, Mango and Baby Leaves**

Gremolata (vegan) (gf)

### **Cauliflower Tabbouleh with Halloumi**

Marinated Vegetables and Pomegranate (gf)

### **Crisp Ricotta Ravioli**

Warm Arrabbiata Sauce

### Soup of the Day

**Gazpacho** (vegan) (gf)

## Main Courses

### **Lentil Spaghetti Bolognese**

Garlic Bread

### **Garlic Butter Beans and Carrot Rösti**

Coriander Pesto and Sweet Potato Chips (vegan) (gf)

### **Tempura Cauliflower, Broccoli Florets and Baby Corn**

Tomato Quinoa and Summer Herb Dip (vegan)

### **Fusilli Pasta**

Creamed Pesto, Pine Nuts and Walnuts

(gf) – Denotes gluten free (ls) – Denotes low sugar

\* 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 eggs and milk may increase your risk of foodborne illness, especially if you have certain medical conditions.  
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.

## Desserts

### **Chilled Lemon Soufflé**

Blackberry Sorbet and Poached Blackberries (vegan) (gf)

### **Rhubarb and Ginger Crumble Tart**

Sauce Anglaise (gf) (ls)

### **Chocolate and Pretzel Ganache**

Dark Chocolate Mousse and Vinegar Ice Cream

## Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

## Recommended Wine

### **White Wine Here – £18.00**

Crisp and refreshing white with a lemony zing, all the way from Sicily

### **White Wine Here – £18.00**

Crisp and refreshing white with a lemony zing, all the way from Sicily

### **Red Wine Here – £18.00**

Dark and inky earth flavours, bursting full of cherries and summer fruits

### **Red Wine Here – £18.00**

Dark and inky earth flavours, bursting full of cherries and summer fruits

Month 2019 | Your Executive Chef is XXXXXXXX

## Starters

**Pithivier of Creamed Garlic Mushrooms**  
Sweetcorn Sauce

**Blue Cheese Panna Cotta Waldorf Salad**  
Poppy Seed Flat Bread

**Avacado Pear with Crumbled Goat's Cheese Crostin**  
Raspberry Vinaigrette (gf)

### Soup of the Day

**Chilled Cucumber Consommé**  
Spinach, Bok Choy and Tamari (vegan) (gf)

## Main Courses

**Wild and Cultivated Mushroom Bourguignon**  
Creamed Potatoes (gf)

**Feta, Tomato and Spinach Filo Pastry**  
Mediterranean Potatoes and Romesco Dip

**Thai Green Vegetable Curry**  
Jasmine Rice (vegan) (gf)

**Asparagus and Green Pea Ravioli**  
Basil Sauce, Fines Herbs and Egg

(gf) – Denotes gluten free (ls) – Denotes low sugar

\* 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 eggs and milk may increase your risk of foodborne illness, especially if you have certain medical conditions.  
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.

## Desserts

**Mango Jam Crème Brûlée**  
Aerated Pink Pepper Sponge (gf)

**Vanilla Soya Rice Pudding**  
Raspberry Jam (vegan) (gf)

**Warm Spiced Fruit and Orange Strudel**  
Devonshire Clotted Cream (ls)

## Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

## Recommended Wine

### White Wine Here – £18.00

Crisp and refreshing white with a lemony zing, all the way from Sicily

### White Wine Here – £18.00

Crisp and refreshing white with a lemony zing, all the way from Sicily

### Red Wine Here – £18.00

Dark and inky earth flavours, bursting full of cherries and summer fruits

### Red Wine Here – £18.00

Dark and inky earth flavours, bursting full of cherries and summer fruits

Month 2019 | Your Executive Chef is XXXXXXXX

## Starters

### Asian Platter

Onion Bhaji, Cauliflower Pakora, Vegetable Samosa and Satay Sauce (vegan)

### Green Asparagus and Devilled Egg Mayonnaise

Garlic Toast

### Vegetable Garden Salad

Asparagus, Black Garlic and Pickled Mushrooms (vegan) (gf)

### Soup of the Day

#### Cream of Tomato

Basil Oil and Croutons

## Main Courses

### Shepherd's Pie

Creamed Potatoes and Buttered Savoy Cabbage (gf)

### Vegetable Stew

Spinach Dumpling and Mushroom Broth (vegan) (gf)

### Cauliflower Soubise and Spinach Gougère

Tadka Dal Sauce

### Carrot, Pea and Bean Biryani

Fried Onions, Mint Raita, Dhal Sauce and a Poppadom

(gf) – Denotes gluten free (ls) – Denotes low sugar

\* 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 eggs and milk may increase your risk of foodborne illness, especially if you have certain medical conditions.

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.

## Desserts

### Chocolate and Cashew Cheesecake (gf) (ls)

### Steamed Apple Suet Pudding

Apple Sorbet (vegan) (ls)

### Sweetcorn Custard

Texture of Blueberries, Cinnamon Ice Cream (gf)

## Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

## Recommended Wine

### White Wine Here – £18.00

Crisp and refreshing white with a lemony zing, all the way from Sicily

### White Wine Here – £18.00

Crisp and refreshing white with a lemony zing, all the way from Sicily

### Red Wine Here – £18.00

Dark and inky earth flavours, bursting full of cherries and summer fruits

### Red Wine Here – £18.00

Dark and inky earth flavours, bursting full of cherries and summer fruits

Month 2019 | Your Executive Chef is XXXXXXXX

## Starters

**Crisp Truffle Ricotta and Beetroot Salad**  
Pea and Mint Dressing

**Savoury Sun-dried Tomato Cheesecake**  
Mixed Leaf Salad and Pesto Dressing

**Spring Lettuce and Black Olives**  
French Vinaigrette (vegan) (gf)

Soup of the Day

**Spiced Split Lentil** (gf)

## Main Courses

**Goan Vegetable Curry**  
Rice and Chapati (vegan)

**Potato Gnocchi and Charred Broccoli**  
Roasted Onion and Hazelnut Jus (vegan)

**Baked Avocado and Herb Cream Cheese in a Short Crust Pastry Lattice**  
Chilli Tomato Fondue and Spätzle

**Pumpkin and Courgette Noodles**  
Fresh Coconut, Chopped Brazil Nuts and a Soft Herb Emulsion (Vegan) (gf)

(gf) – Denotes gluten free (ls) – Denotes low sugar

\* 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 eggs and milk may increase your risk of foodborne illness, especially if you have certain medical conditions.  
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.

## Desserts

**Bread and Butter Pudding**  
Orange and Cardamom Custard

**Mojito Panna Cotta**  
Pineapple Salsa (gf) (ls)

**Chickpea Meringue, Roasted Pear and Dark Chocolate Soya Ganache**  
with Hazelnuts (vegan) (gf)

## Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

## Recommended Wine

**White Wine Here – £18.00**

Crisp and refreshing white with a lemony zing, all the way from Sicily

**White Wine Here – £18.00**

Crisp and refreshing white with a lemony zing, all the way from Sicily

**Red Wine Here – £18.00**

Dark and inky earth flavours, bursting full of cherries and summer fruits

**Red Wine Here – £18.00**

Dark and inky earth flavours, bursting full of cherries and summer fruits



Month 2019 | Your Executive Chef is XXXXXXXX

## Starters

**Smoked Tofu and Vegetable Spring Roll**  
Sticky Rice, Mango Nori Cones and Ponzu Dip (vegan)

**Pickled Vegetables with a Goat's Cheese Terrine**  
Apple Purée (gf)

**Plum Tomato and Mozzarella Salad**  
Fresh Basil, Red Onion and Black Olives (gf)

## Soup of the Day

**Pumpkin Velouté**  
Coconut Milk, Toasted Seeds and Truffle Dressing (vegan) (gf)

## Main Courses

**Cauliflower and Potato Curry**  
White Rice, Pooris and Condiments (vegan)

**Baby Globe Artichokes with Quinoa**  
Beetroot, Enoki Mushroom and Garlic Cress (vegan) (gf)

**Purple Potato Gnocchi with Mozzarella and Basil**  
Roasted Aubergine, Courgettes and Sun-blushed Tomato Sauce

**Sweet Potato and Kale Balls**  
Tomato Sauce, Soy Mushrooms and Courgettes

(gf) – Denotes gluten free (ls) – Denotes low sugar

\* 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 eggs and milk may increase your risk of foodborne illness, especially if you have certain medical conditions.  
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.

## Desserts

**Keylime Pie**  
Lemongrass Ice Cream

**Baked Rice Pudding**  
Black Cherry Compote (gf) (ls)

**Carrot Cake and Orange Segments**  
Cinnamon Cream Cheese (vegan) (gf)

## Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

## Recommended Wine

**White Wine Here – £18.00**  
Crisp and refreshing white with a lemony zing, all the way from Sicily

**White Wine Here – £18.00**  
Crisp and refreshing white with a lemony zing, all the way from Sicily

**Red Wine Here – £18.00**  
Dark and inky earth flavours, bursting full of cherries and summer fruits

**Red Wine Here – £18.00**  
Dark and inky earth flavours, bursting full of cherries and summer fruits

Month 2019 | Your Executive Chef is XXXXXXXX

## Starters

**Twiced Baked Pecan Nut and Pumpkin Soufflé\***  
Apple Sauce

**Basil and Spinach Roulade**  
filled with Whipped Goat's Cheese and Sun-blushed Tomato (gf)

**Salad of Caramelised Apple, Sweetcorn and Cherry Tomatoes**  
Oak Leaf and Frisée Lettuce (vegan) (gf)

Soup of the Day  
**Ribollita**

## Main Courses

**Spiced Cauliflower Burger**  
Pickled Red Cabbage and Black Pepper Ranch Dressing (gf)

**Wild Mushroom Risotto with Winter Truffle**  
Crisp Onions (vegan) (gf)

**Warm Asparagus Mousse**  
Mint Buttered Potato Gnocchi and White Wine Sauce

**Indian Spiced Lentils and Squash**  
Quinoa and Raita (vegan) (gf)

(gf) – Denotes gluten free (ls) – Denotes low sugar

\* 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 eggs and milk may increase your risk of foodborne illness, especially if you have certain medical conditions.  
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.

## Desserts

**Glazed Cambridge Cream**  
Oatmeal Biscuit

**Warm Apple Streusel Cake**  
Sauce Anglaise (ls) (gf)

**Coconut and Lemongrass Panna Cotta**  
Ginger Crumb (vegan) (ls)

## Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

## Recommended Wine

**White Wine Here – £18.00**  
Crisp and refreshing white with a lemony zing, all the way from Sicily

**White Wine Here – £18.00**  
Crisp and refreshing white with a lemony zing, all the way from Sicily

**Red Wine Here – £18.00**  
Dark and inky earth flavours, bursting full of cherries and summer fruits

**Red Wine Here – £18.00**  
Dark and inky earth flavours, bursting full of cherries and summer fruits

Month 2019 | Your Executive Chef is XXXXXXXX

## Starters

**Celeriac, Butternut Squash and Carrot Terrine**  
Basil Crème Fraîche and Black Olive Tapenade Croustade

**Asparagus, Baby Gem Lettuce, Radish and Watermelon** (vegan) (gf)

**Chickpea, Mint and Feta Cheese Bon Bons**  
Sweet Roasted Peppers

Soup of the Day  
**Purée of Parsnip and Apple** (gf)

## Main Courses

**Wild Mushroom Conchiglie Pasta**  
Olive Oil

**Market Vegetables**  
Parsnip, Carrot, Quinoa and Lemon (vegan) (gf)

**Leek and Celery Pan Haggerty with a Poached Egg\***  
Sautéed Wild Mushrooms and Béarnaise Sauce

**Paneer Biryani**  
Raita, Kachumber Salad and Condiments (gf)

(gf) – Denotes gluten free (ls) – Denotes low sugar

\* 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 eggs and milk may increase your risk of foodborne illness, especially if you have certain medical conditions.  
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.

## Desserts

**Banana Tart Tatin**  
Vanilla Pod Ice Cream

**Cherry Cheesecake**  
Amarena Cherries (vegan) (gf)

**Italian Zuccotto Cake**  
Kahlúa Flavoured Crème Anglaise (ls)

## Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

## Recommended Wine

**White Wine Here – £18.00**  
Crisp and refreshing white with a lemony zing, all the way from Sicily

**White Wine Here – £18.00**  
Crisp and refreshing white with a lemony zing, all the way from Sicily

**Red Wine Here – £18.00**  
Dark and inky earth flavours, bursting full of cherries and summer fruits

**Red Wine Here – £18.00**  
Dark and inky earth flavours, bursting full of cherries and summer fruits

Month 2019 | Your Executive Chef is XXXXXXXX

## Starters

**Spiced Avocado and Poached Egg\***  
on Sourdough Toast

**Mushroom Pâté with Grissini Bread Sticks**  
Pickled Walnuts and Port Dressing

**Mozzarella and Tomato Fondue Crostini**  
Olive Dressing

Soup of the Day

**Andalusian Gazpacho**  
with Almonds (vegan) (gf)

## Main Courses

**Sweet Potato, Lentil and Black Sesame Cake**  
Tofu and Mango Relish (gf)

**Pearl Barley with Cheese and Portobello Mushroom Gratin**  
Green Leaf Salad (vegan)

**Tomato and Mozzarella Gnocchi**  
Pesto Cream and Toasted Pine Nut Crumb

**Thai Yellow Butternut Squash and Baby Corn Curry**  
Jasmine Rice and Roasted Cashew Nuts (gf)

(gf) – Denotes gluten free (ls) – Denotes low sugar

\* 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 eggs and milk may increase your risk of foodborne illness, especially if you have certain medical conditions.  
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.

## Desserts

**Warm Monmouth Meringue Pudding**  
Plum Jam

**Chocolate Marquise**  
Peanut Butter and Banana (vegan) (gf)

**Lemon Curd Bakewell Tart**  
Strawberry Compote and Mascarpone Cheese (ls)

## Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

## Recommended Wine

**White Wine Here – £18.00**

Crisp and refreshing white with a lemony zing, all the way from Sicily

**White Wine Here – £18.00**

Crisp and refreshing white with a lemony zing, all the way from Sicily

**Red Wine Here – £18.00**

Dark and inky earth flavours, bursting full of cherries and summer fruits

**Red Wine Here – £18.00**

Dark and inky earth flavours, bursting full of cherries and summer fruits

Month 2019 | Your Executive Chef is XXXXXXXX

## Starters

**Warm Sun-dried Tomato and Brie Tartlet**  
Hazelnut Pastry

**Tomato Panna Cotta**  
Red Onion and Cucumber (gf)

**Tabbouleh Salad**  
Cucumber, Cherry Tomatoes and Rocket (vegan)

## Soup of the Day

**Minestrone**  
Pesto Oil

## Main Courses

**Crisp Fried Halloumi**  
Baked Garlic Potato Wedges (gf)

**Vegetable Samosa**  
Cucumber and Beetroot Raita

**Spiced Cauliflower and Lentil Pie**  
Paneer and Spinach, Onion Bhaji, Tomato and Cumin Sauce

**Chickpea and Roasted Vegetable Masala**  
Steamed Rice and Puri (vegan)

(gf) – Denotes gluten free (ls) – Denotes low sugar

\* 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 eggs and milk may increase your risk of foodborne illness, especially if you have certain medical conditions.  
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.

## Desserts

**Pistachio Crème Brûlée**  
Cherry Compote and White Chocolate

**Plum and Brown Sugar Crumble**  
with Yoghurt (vegan)

**Carrot Cake**  
Caramelised Pineapple Coulis (gf) (ls)

## Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

## Recommended Wine

**White Wine Here – £18.00**  
Crisp and refreshing white with a lemony zing, all the way from Sicily

**White Wine Here – £18.00**  
Crisp and refreshing white with a lemony zing, all the way from Sicily

**Red Wine Here – £18.00**  
Dark and inky earth flavours, bursting full of cherries and summer fruits

**Red Wine Here – £18.00**  
Dark and inky earth flavours, bursting full of cherries and summer fruits

Month 2019 | Your Executive Chef is XXXXXXXX

## Starters

**Deep-Fried Brie in a Mushroom Breadcrumb**  
Cranberry Sauce

**Fennel and Apple Salad** (vegan) (gf)

**Middle Eastern Mezze Platter**  
Falafel, Hummus, Baba Ganoush, Dolmades and Fattoush Salad

## Soup of the Day

**Cheddar Cheese and Spring Onion**  
Golden Croutons

## Main Courses

**Crispy Kung Pao Cauliflower**  
Pickled Carrots and White Radish (gf)

**Fusilli Pasta Arrabbiata**

**Spiced Quorn Fajita Wrap**  
Avocado, Alfalfa Sprouts and Salad (vegan)

**Creamed Carrot and Walnut Pithivier**  
Butternut Squash Purée and Fig Relish

(gf) – Denotes gluten free (ls) – Denotes low sugar

\* 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 eggs and milk may increase your risk of foodborne illness, especially if you have certain medical conditions.  
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.

## Desserts

**Chocolate and Cashew Cheesecake** (gf) (ls)

**Steamed Pear Suet Pudding**  
Blackberry Sorbet (vegan)

**Chocolate and Pretzel Ganache with Dark Chocolate Mousse**  
Salt and Vinegar Ice Cream

## Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

## Recommended Wine

**White Wine Here – £18.00**

Crisp and refreshing white with a lemony zing, all the way from Sicily

**White Wine Here – £18.00**

Crisp and refreshing white with a lemony zing, all the way from Sicily

**Red Wine Here – £18.00**

Dark and inky earth flavours, bursting full of cherries and summer fruits

**Red Wine Here – £18.00**

Dark and inky earth flavours, bursting full of cherries and summer fruits

## Starters

**Radicchio, Orange and Fennel Salad** (vegan) (gf)

**Falafel Chickpea Cake**

Tatziki Dip and Pitta Pockets

**X MDR Dinner Vegetarian X**

XXXXXXXXXX

Soup of the Day

XXXXXXX

XXXXXXXXXXXXXXXXXX

## Main Courses

**X MDR Dinner Vegetarian X**

XXXXXXXXXX

**Vegetable and Bean Chilli Taco Shells**

Steamed Rice, Guacamole and Salsa (vegan) (gf)

**Spinach, Feta and Mushroom Strudel**

Basmati Rice and Thai Red Curry Sauce

**Mushrooms and Spinach in a Korma Sauce**

Rice, Naan Bread and Condiments

(gf) – Denotes gluten free (ls) – Denotes low sugar

\* 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 eggs and milk may increase your risk of foodborne illness, especially if you have certain medical conditions.

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.

## Desserts

**Rosemary Roasted Pineapple**

Mango and Pink Peppercorn Sorbet and Banana Jam (vegan) (gf) (ls)

**X Select From Menu of the Day X**

XXXXXXXXXXXX

**X Select From Menu of the Day X**

XXXXXXXXXXXX

## Cheeseboard

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

## Recommended Wine

**White Wine Here – £18.00**

Crisp and refreshing white with a lemony zing, all the way from Sicily

**White Wine Here – £18.00**

Crisp and refreshing white with a lemony zing, all the way from Sicily

**Red Wine Here – £18.00**

Dark and inky earth flavours, bursting full of cherries and summer fruits

**Red Wine Here – £18.00**

Dark and inky earth flavours, bursting full of cherries and summer fruits

## Starters

**Mediterranean Vegetable Quiche**  
Rocket Salad and Chimichurri

**X MDR Dinner Vegetarian X**  
XXXXXXXXXX

**Salad of Celery, Artichokes and Hearts of Palm**  
Fine Herb Vinaigrette (vegan) (gf)

**Soup of the Day**  
XXXXXXX  
XXXXXXXXXXXXXXXXXX

## Main Courses

**X MDR Dinner Vegetarian X**  
XXXXXXXXXX

**Spiced Lentil and Bean Chilli**  
Steamed Jasmine Rice and Guacamole (vegan) (gf)

**Portabello Mushroom, Mozzarella and Provencale Vegetables**  
Tomato Sauce (gf)

**Cannellini Bean and Shallot Stroganoff**  
Buttered Rice and Roasted Beetroots

(gf) – Denotes gluten free (ls) – Denotes low sugar

\* 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 eggs and milk may increase your risk of foodborne illness, especially if you have certain medical conditions.  
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.

## Desserts

**Dark Chocolate and Olive Oil Marquise**  
Orange Sorbet, Candied Orange and Spiced Syrup (vegan) (gf)

**X Select From Menu of the Day X**  
XXXXXXXXXXXX

**X Select From Menu of the Day X**  
XXXXXXXXXXXX

## Cheeseboard

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

## Recommended Wine

**White Wine Here – £18.00**  
Crisp and refreshing white with a lemony zing, all the way from Sicily

**White Wine Here – £18.00**  
Crisp and refreshing white with a lemony zing, all the way from Sicily

**Red Wine Here – £18.00**  
Dark and inky earth flavours, bursting full of cherries and summer fruits

**Red Wine Here – £18.00**  
Dark and inky earth flavours, bursting full of cherries and summer fruits



## Starters

**Salad of Carrot, Orange and Mixed Leaves** (vegan) (gf)

**X MDR Dinner Vegetarian X**  
XXXXXXXXXX

**Vegetable Pakoras and Bhajis**  
Coronation Dip

Soup of the Day

XXXXXXX  
XXXXXXXXXXXXXXXXXX

## Main Courses

**Spiced Coconut and Aubergine Bake**  
Tomato and Caper Dressing (vegan) (gf)

**X MDR Dinner Vegetarian X**  
XXXXXXXXXX

**Penne Pasta Napolitana**

**Vegetable Sushi**  
Pickled Ginger and Shoyu (gf)

(gf) – Denotes gluten free (ls) – Denotes low sugar

\* 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 eggs and milk may increase your risk of foodborne illness, especially if you have certain medical conditions.  
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.

## Desserts

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

**X Select From Menu of the Day X**  
XXXXXXXXXXXXX

**X Select From Menu of the Day X**  
XXXXXXXXXXXXX

## Cheeseboard

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

## Recommended Wine

**White Wine Here – £18.00**  
Crisp and refreshing white with a lemony zing, all the way from Sicily

**White Wine Here – £18.00**  
Crisp and refreshing white with a lemony zing, all the way from Sicily

**Red Wine Here – £18.00**  
Dark and inky earth flavours, bursting full of cherries and summer fruits

**Red Wine Here – £18.00**  
Dark and inky earth flavours, bursting full of cherries and summer fruits

## Starters

**Salad of Palm Hearts, Carrot Julienne, Spring Onions, Tomatoes and Garden Greens** (vegan) (gf)

**X MDR Dinner Vegetarian X**  
XXXXXXXXXX

**Bruschetta**  
Avocado and Roasted Vine Cherry Tomatoes

Soup of the Day  
XXXXXXX  
XXXXXXXXXXXXXXXXXX

## Main Courses

**Tempeh Stroganoff**  
Steamed Rice and Pickled Cucumber (gf)

**X MDR Dinner Vegetarian X**  
XXXXXXXXXX

**Asian Stir-fry with Tofu**  
Brown Rice and Tamari (vegan) (gf)

**Chestnut, Spinach and Blue Cheese en Croûte**  
Apple, Courgette and a Grain Mustard Cream

(gf) – Denotes gluten free (ls) – Denotes low sugar

\* 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 eggs and milk may increase your risk of foodborne illness, especially if you have certain medical conditions.  
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.

## Desserts

**Sticky Toffee Cake**  
Date Purée and Apple Compote (vegan)

**X Select From Menu of the Day X**  
XXXXXXXXXXXXX

**X Select From Menu of the Day X**  
XXXXXXXXXXXXX

## Cheeseboard

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

## Recommended Wine

**White Wine Here – £18.00**  
Crisp and refreshing white with a lemony zing, all the way from Sicily

**White Wine Here – £18.00**  
Crisp and refreshing white with a lemony zing, all the way from Sicily

**Red Wine Here – £18.00**  
Dark and inky earth flavours, bursting full of cherries and summer fruits

**Red Wine Here – £18.00**  
Dark and inky earth flavours, bursting full of cherries and summer fruits

Month 2019 | Your Executive Chef is XXXXXXXX

## Starters

### Bruschetta

Roasted Grape and Ricotta

### X MDR Dinner Vegetarian X

XXXXXXXXXX

### Sweet Potato, Roasted Peppers and Endive Salad

Lemon Dressing (vegan) (gf)

### Soup of the Day

XXXXXXX

XXXXXXXXXXXXXXXXXX

## Main Courses

### Miso Grilled Aubergine

Sticky Rice and Pickled Cucumber Kimchi (vegan)

### X MDR Dinner Vegetarian X

XXXXXXXXXX

### Roasted Cauliflower

Baby Gem, Carrot, Broccoli and Potato Crisp (vegan) (gf)

### Mushroom and Tarragon Strudel

Vegetables, Grain Mustard and Sherry Vinegar Cream

(gf) – Denotes gluten free (ls) – Denotes low sugar

\* 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 eggs and milk may increase your risk of foodborne illness, especially if you have certain medical conditions.

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.

## Desserts

### Lemon, Poppy Seed and Cashew Nut Cheesecake

Blackberry Compote (vegan) (ls)

### X Select From Menu of the Day X

XXXXXXXXXXXX

### X Select From Menu of the Day X

XXXXXXXXXXXX

## Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

## Recommended Wine

### White Wine Here – £18.00

Crisp and refreshing white with a lemony zing, all the way from Sicily

### White Wine Here – £18.00

Crisp and refreshing white with a lemony zing, all the way from Sicily

### Red Wine Here – £18.00

Dark and inky earth flavours, bursting full of cherries and summer fruits

### Red Wine Here – £18.00

Dark and inky earth flavours, bursting full of cherries and summer fruits

## Starters

### **Spinach and Chickpea Fritters**

Spiced Tomato Sauce (vegan) (gf)

### **X MDR Dinner Vegetarian X**

XXXXXXXXXX

### **Glazed Plum Tomato Tart**

Herb Blue Cheese and Salted Balsamic Caramel

## Soup of the Day

XXXXXXX

XXXXXXXXXXXXXXXXXX

## Main Courses

### **Butternut Squash and Halloumi Spiral Pie**

Roasted Vegetables and Tomato Sauce

### **X MDR Dinner Vegetarian X**

XXXXXXXXXX

### **Potato, Onion and Courgette Frittata**

Scallop Potatoes, Green Beans and Sweet Cherry Tomato Sauce (gf)

### **Mushroom, Chestnut and Cranberry Tart**

Mediterranean Vegetables (vegan)

(gf) – Denotes gluten free (ls) – Denotes low sugar

\* 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 eggs and milk may increase your risk of foodborne illness, especially if you have certain medical conditions.

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.

## Desserts

### **Rhubarb Crumble**

Strawberry Sorbet (vegan)

### **X Select From Menu of the Day X**

XXXXXXXXXXXX

### **X Select From Menu of the Day X**

XXXXXXXXXXXX

## Cheeseboard

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

## Recommended Wine

### **White Wine Here – £18.00**

Crisp and refreshing white with a lemony zing, all the way from Sicily

### **White Wine Here – £18.00**

Crisp and refreshing white with a lemony zing, all the way from Sicily

### **Red Wine Here – £18.00**

Dark and inky earth flavours, bursting full of cherries and summer fruits

### **Red Wine Here – £18.00**

Dark and inky earth flavours, bursting full of cherries and summer fruits