

Starters

Lightly Spiced Crab and Leek Pasties

Apple Salad and Brown Crab Dip

Hampshire Chalk Stream Hot Smoked Rainbow Trout

Horseradish and Avocado Mousse (gf)

Pâté de Campagne

Red Onion Marmalade and Grain Mustard Vinaigrette

Wild Mushroom Panna Cotta

Mushrooms à la Grecque and Parmesan Tuile (v)

Atlantic Prawn Cocktail *Always Available*

Marie Rose Sauce and Brown Bread

Soup

Minestrone

Pesto Oil (v)

Cullen Skink

Creamy Smoked Haddock Soup (gf)

Cream of Tomato *Always Available*

Basil Oil and Croutons (v)

Salad

Beef* Bresaola

with Marinated Artichoke Hearts

Aged Parmesan Cheese and Rocket (gf)

Main Courses

Whole Witch Sole

Parsley New Potatoes, Garden Vegetables and Brown Butter (gf)

Swordfish Steak

Sautéed Potatoes, Tomatoes, Fine Beans, Red Onion and Olives (gf)

Salt Marsh Lamb Cannon*

Mint and Garlic Chicken Mousseline, Truffle Pomme Purée, Buttered Beans and Lamb Jus

Spiced Cauliflower and Lentil Pie

Paneer and Spinach, Onion Bhaji, Tomato and Cumin Sauce (v)

Grilled Salmon Fillet *Always Available*

Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast *Always Available*

Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* *Always Available*

Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

(v) – Denotes vegetarian option (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 meats, poultry, fish, eggs, milk and shellfish 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. Our wild game menu items may contain shot.

A Taste of xxx

Xxxxx

Xxxxx

Classic Roast

Thick Cut Pork Loin with Apricot Stuffing

Thyme Potatoes, Roasted Carrots, Parsnip, Celeriac and Cabbage with Pan Gravy

Daily Grill

Chicken Breast in Buttermilk Batter

Steamed Bok Choy, Carrot Batons and Sweetcorn Sauce

Desserts

Steamed Sticky Toffee Pudding

Vanilla Cream Sauce (ls)

Passion Fruit Pavlova

Berries and Whipped Cream (gf)

Cereal Milk Panna Cotta

Blueberry Compote, Apple Parfait and Porridge Tuile (not suitable for vegetarians)

Layered Molten Chocolate Cake *Signature Dessert*

Vanilla Ice Cream

Fresh Seasonal Fruit Salad *Always Available*

with Cream (gf)

Ice Creams

Vanilla, Honey and Ginger, Cookie Dough

Sorbet

Orange

Apple Pie Sundae

Vanilla and Apple Pie Ice Cream,
Toffee Apple Popcorn and Whipped 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

Dutch Style Chicken Croquette

Onion Rings and a Spiced Tomato Sauce

Marinated Cornish Mussels on Toasted Sourdough

Garlic and Parsley Mayonnaise

Duck Rilette

Orange and Walnut Salad, Charred Cucumber and Beetroot Ketchup (gf)

Confit Plum Tomato and Goat's Cheese Mousse

Crushed Black Olives and Basil (v) (gf)

Atlantic Prawn Cocktail *Always Available*

Marie Rose Sauce and Brown Bread

Soup

Mushroom and Garlic (v) (gf)

Moroccan Harira

Lamb, Lentil, Chickpea, Tomato and Harissa (gf)

Cream of Tomato *Always Available*

Basil Oil and Croutons (v)

Salad

Chicken Caesar Salad

Romaine Lettuce, Anchovies, Parmesan Cheese, Croutons and a Creamy Caesar Dressing

Main Courses

Fillet of Haddock

Polenta Cake, Wilted Spinach, Glazed Carrots and Plum Tomato Salsa

Miso Glazed Tuna*

Carrot and Bean Sprout Stir-fry, Spiced Confit Tomatoes, Pickled Ginger and Jasmine Rice

Honey and Mustard Roast Ham

Breaded Pork and Fennel Press, Mashed Potatoes, Spinach, Leeks and Parsley Sauce

Warm Asparagus Mousse

Mint Buttered Potato Gnocchi and White Wine Sauce (v)

Grilled Salmon Fillet *Always Available*

Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast *Always Available*

Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* *Always Available*

Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

(v) – Denotes vegetarian option (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 meats, poultry, fish, eggs, milk and shellfish 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. Our wild game menu items may contain shot.

A Taste of xxx

Xxxxx

Xxxxx

Classic Roast

Thyme Roast Turkey Breast

Garlic and Sage Mashed Potatoes, Root Vegetables, Brussels Sprouts and Turkey Jus (gf)

Daily Grill

Lamb Leg Steak*

Hasselback Potatoes, Cauliflower Cheese, Green Beans and a Pink Peppercorn Butter

Desserts

Roasted Fruits with Orange Miso Sauce

Rum and Raisin Ice Cream (gf)

Lemon and Poppy Seed Cake

Rose Petal Confiture, Raspberries and Yoghurt Gel

Baked Blueberry Cheesecake

Fruit Coulis and Chantilly Cream (ls)

Layered Molten Chocolate Cake *Signature Dessert*

Vanilla Ice Cream

Fresh Seasonal Fruit Salad *Always Available*

with Cream (gf)

Ice Creams

Vanilla, Coconut, Raspberry Ripple

Sorbet

Champagne

Raspberry Ripple Sundae

Raspberry Ripple and Chocolate Ice Cream, Fresh Mint and Chocolate Flakes

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

Oxtail Risotto

Parsley and Horseradish Gremolata (gf)

Crab and Wasabi Terrine

Chicory and Crayfish Salad, Cucumber and Cream Cheese (gf)

Duck Pâté en Croûte

Orange Salad, Balsamic and Date Relish

Goat's Cheese, Sun-blush Tomato, Basil and Spinach Roulade

Rocket Salad (v) (gf)

Atlantic Prawn Cocktail *Always Available*

Marie Rose Sauce and Brown Bread

Soup

Potato and Cheddar Cheese (v)

Pho

Vietnamese Beef Noodle Soup
with Coriander and Lime

Cream of Tomato *Always Available*

Basil Oil and Croutons (v)

Salad

Greek Salad

Feta, Tomatoes, Cucumber, Red Onion
and Black Olives (v) (gf)

Main Courses

Crab, Crayfish and Broccoli Bake with a Cheddar Glaze

French Fries, Dressed Salad and Sweetcorn Slaw

Skate Wing in Lemon Black Butter

Crisp Smoked Bacon, Potato Croutons, Fine Beans and Spinach (gf)

Beef Fillet Medallion*

Chorizo Potatoes, Asparagus Spears, Button Mushrooms and Sauce Béarnaise

Twice Baked Onion and Garlic Soufflé*

Cheese Sauce and Bruschetta (v)

Grilled Salmon Fillet *Always Available*

Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast *Always Available*

Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* *Always Available*

Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

(v) – Denotes vegetarian option (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 meats, poultry, fish, eggs, milk and shellfish 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. Our wild game menu items may contain shot.

A Taste of xxx

Xxxxx

Xxxxx

Classic Roast

Honey Glazed Ham

Thyme Roasted Potatoes, Cauliflower Cheese, Red Cabbage and Mustard Sauce

Daily Grill

Tandoori Lamb Chops*

Coriander Rice, Curried Leeks and Cauliflower and a Mint Yoghurt Dip (gf)

Desserts

Chai Spiced Honey Cake

Glazed Pears, Rosewater and Honey Gel (gf)

Lemon Posset

Rhubarb Compote and Viennese Biscuit (ls)

Set Alfonso Mango Custard

Coconut Crème Pâtissière, Coriander Meringue and Stem Ginger

Layered Molten Chocolate Cake *Signature Dessert*

Vanilla Ice Cream

Fresh Seasonal Fruit Salad *Always Available*

with Cream (gf)

Ice Creams

Vanilla, Apple Pie and Custard, Rum and Raisin

Sorbet

Rhubarb

Rhubarb and Custard Sundae

Rhubarb and Ginger Compote, Vanilla Ice Cream,
Rhubarb Sorbet and Shortbread Crumble

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

Calamari Fritti
Chilli Mayonnaise

Seared Sesame Seed Tuna*
Mango, Thai Rice Noodles and Ginger and Peanut Dressing (gf)

Chicken, Smoked Ham and Apricot Terrine
Tarragon Mayonnaise and Honey and Mustard Dressing (gf)

Beetroot Salad with Crisp Truffle Ricotta
Pea and Mint Dressing (v)

Atlantic Prawn Cocktail *Always Available*
Marie Rose Sauce and Brown Bread

Soup

Chicken Noodle (gf)

Pasulj

Smoked Sausage, Bacon and White Bean

Cream of Tomato *Always Available*
Basil Oil and Croutons (v)

Salad

Caprese Salad

Buffalo Mozzarella, Cherry Tomatoes, Black Olives,
Red Onion and Basil (gf)

Main Courses

Atlantic Cod Fillet

Turned Potatoes, Crushed Peas, Spinach and Chive Butter (gf)

Grey Mullet Fillet

Saffron Fondant Potatoes, Medley of Asparagus, Samphire, Brown Shrimp and Capers
and a Cream Dill Sauce (gf)

Chicken Breast with Pesto Gnocchi

Tenderstem Broccoli, Olive Oil Poached Baby Tomatoes and a Sourdough Crumb

Aubergine and Mozzarella Stack
Polenta Cake and Passata Sauce (v) (gf)

Grilled Salmon Fillet

Always Available

Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast

Always Available

Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak*

Always Available

Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

(v) – Denotes vegetarian option (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 meats, poultry, fish, eggs, milk and shellfish 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. Our wild game menu items may contain shot.

A Taste of xxx

Xxxxx
Xxxxx

Classic Roast

Prime Leg of Lamb*
Boulangère Potatoes, Oven-Baked Ratatouille and Minted Jus (gf)

Daily Grill

Medallions of Pork Fillet
Dauphinoise Potatoes, Creamed Savoy Cabbage, Roast Celeriac and Grain Mustard Jus (gf)

Desserts

Bread and Butter Pudding
with Custard (ls)

Classic Tarte au Citron
Poached Blackberries and Quince Gel

Banoffee Meringue Tart
Key Lime Mousse and Peanut Butter Powder

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

Fresh Seasonal Fruit Salad *Always Available*
with Cream (gf)

Ice Creams

Vanilla, Oreo Cookies, Apple Cider

Sorbet

Raspberry

Oreo and Dulche de Leche Sundae

Cookies and Cream Ice Cream, Fudge Pieces
and Whipped 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

Sausage and Duck Liver Roll

Red Peperonata and Pine Nut Dressing

Poached Salmon, Cream Cheese and Spinach Roulade

Cucumber Ketchup (gf)

Potted Shrimp in Nutmeg Butter

Warm Soda Bread

Asparagus with Deviled Egg Mayonnaise

Garlic Toast (v)

Atlantic Prawn Cocktail *Always Available*

Marie Rose Sauce and Brown Bread

Soup

Purée of Broccoli

Toasted Almond Flakes (v)

New England Clam Chowder

Smoked Pancetta (gf)

Cream of Tomato *Always Available*

Basil Oil and Croutons (v)

Salad

Tuna Niçoise

New Potatoes, Cherry Tomatoes, Black Olives,
Green Beans and French Dressing (gf)

Main Courses

Darne of Atlantic Hake

New Potatoes, Leek and Courgette Ribbons and a Lemon Butter Sauce (gf)

Arctic Char Fillet with a Red Pepper, Anchovy and Butter Sauce

Roast Potatoes, Peas, Broad Beans and Cucumber Hearts (gf)

Slow Cooked Pork Collar Steak

Spinach, Mushroom, Potato and Sage Strudel, Roasted Carrots and Mustard Sauce

Blue Cheese Arancini

Fennel and Cucumber Salad with Hazelnut Purée (v)

Grilled Salmon Fillet *Always Available*

Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast *Always Available*

Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* *Always Available*

Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

(v) – Denotes vegetarian option (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 meats, poultry, fish, eggs, milk and shellfish 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. Our wild game menu items may contain shot.

A Taste of xxx

Xxxxx

Xxxxx

Classic Roast

Venison Loin*

Dauphinoise Potatoes, Braised Red Cabbage, Root Vegetables and Redcurrant Jus (gf)

Daily Grill

Cod Fillet

Crushed Baby Potatoes, Peas, Spinach and Samphire with a Parsley and Lemon Butter (gf)

Desserts

Baked Treacle Tart

Sauce Anglaise (gf)

Honey Panna Cotta

Strawberries, Honeycomb and Mint (gf) (not suitable for vegetarians)

Kumquat and Almond Cake

Blackcurrant Sorbet and Honey Sauce (ls)

Chocolate and Pretzel Ganache with Dark Chocolate Mousse *Signature Dessert*

Salt and Vinegar Ice Cream

Fresh Seasonal Fruit Salad *Always Available*

with Cream (gf)

Ice Creams

Vanilla, Elderflower, Chocolate

Sorbet

Ginger

Strawberry, Elderflower and Lemon Sundae

Lemon Curd, Strawberry Compote,
Ice Cream and Marshmallows

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

Iberico Ham Croquettes

Rocket Salad and Smoked Red Pepper Tapenade

Tuna* Sashimi

Seaweed Salad, Pickled Ginger and Japanese Rice (gf)

Indonesian Chicken Salad

Citrus Lime Mayonnaise

Mushroom Panna Cotta

Hazelnut and Pumpkin Seed Crumb, Garden Leaves and Radish (v) (gf)

Atlantic Prawn Cocktail *Always Available*

Marie Rose Sauce and Brown Bread

Soup

Cream of Cauliflower

Pesto Croutons (v)

Korean Kimchi Jjigae

Pork, Kimchi and Tofu (gf)

Cream of Tomato *Always Available*

Basil Oil and Croutons (v)

Salad

Salad Lyonnaise

Pancetta, Egg, Frisée Lettuce, Shallots, Croutons and a Red Wine Vinaigrette

Main Courses

Shrimp and Salmon Fishcake

Spinach, Grilled Asparagus, Charred Corn and Chive Butter Sauce

Salmon, Tuna and Tiger Prawn Brochette

Cumin Roasted Aubergine and Peppers, Quinoa Tabbouleh Salad and Spiced Yoghurt (gf)

Pressed Confit Duck Leg

Creamed Parsley Potatoes, Baby Onions, Savoy Cabbage and Spiced Jus (gf)

Tomato and Mozzarella Gnocchi

Pesto Cream and a Toasted Pine Nut Crumb (v)

Grilled Salmon Fillet *Always Available*

Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast *Always Available*

Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* *Always Available*

Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

(v) – Denotes vegetarian option (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 meats, poultry, fish, eggs, milk and shellfish 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. Our wild game menu items may contain shot.

A Taste of xxx

Xxxxx

Xxxxx

Classic Roast

Prime Beef Sirloin*

Roast Potatoes, Root Vegetables, Broccoli and Red Wine Jus (gf)

Daily Grill

P&O Cruises Mixed Grill: Lamb Rosette*, Beef Medallion*, Seared Calves Liver*

Lyonnaise Potatoes, Sautéed Mushrooms and Tomatoes with Hollandaise (gf)

Desserts

Warm Chocolate Praline Fondant

Salted Caramel Ice Cream (gf)

Baked New York Cheesecake

Raspberry Coulis (gf) (ls)

Orange Curd and Italian Meringue Tart

Lemon Pastry

Chocolate and Pretzel Ganache with Dark Chocolate Mousse *Signature Dessert*

Salt and Vinegar Ice Cream

Fresh Seasonal Fruit Salad *Always Available*

with Cream (gf)

Ice Creams

Vanilla, Raspberry Ripple, Coconut

Sorbet

Lemon

Coconut and Chocolate Sundae

Coconut Ice Cream, Chocolate Sorbet,
Whipped Cream and Mango Pearls

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

Green Asparagus with Pink Grapefruit
Beetroot Mayonnaise and a Citrus Dressing (v) (gf)

Crab, Fennel, Cucumber and Caper Salad
Gribiche Dressing (gf)

Singapore-Style Chicken Satay
Stir-Fried Vegetables

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

Atlantic Prawn Cocktail *Always Available*
Marie Rose Sauce and Brown Bread

Soup

Vegetable Soup au Pistou (v)

Cock-a-Leekie (gf)

Cream of Tomato *Always Available*
Basil Oil and Croutons (v)

Salad

Greek Salad

Feta, Tomatoes, Cucumber, Red Onion
and Black Olives (v) (gf)

Main Courses

Beer Battered Cod Fillet
Chunky Chips, Marrow Fat Mushy Peas and Homemade Tartare Sauce

Macadamia Crusted Mahi Mahi
Jasmine Rice, Stir-Fried Vegetables and Charred Pineapple

Rib Eye Steak*
Dauphinoise Potatoes, Cauliflower Cheese, Tomato, Broccoli and Creamy Mushroom Sauce

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

Grilled Salmon Fillet *Always Available*
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast *Always Available*
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* *Always Available*
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

(v) – Denotes vegetarian option (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 meats, poultry, fish, eggs, milk and shellfish 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. Our wild game menu items may contain shot.

A Taste of xxx

Xxxxx
Xxxxx

Classic Roast

Apricot and Moroccan Spiced Roast Lamb* Cushion
Noisette Potatoes, Roasted Root Vegetables and Pan Jus

Daily Grill

Calves Liver*

Bacon Mashed Potatoes, Leeks, Spinach and Roasted Onions in a Balsamic Gravy (gf)

Desserts

Limoncello Panna Cotta
Peach Coulis (gf)

Caramelised Carrot Cake Cheesecake
Rum and Raisin Ice Cream

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

Milk Chocolate and Pistachio Delice *Signature Dessert*
Dark Chocolate Sauce and Sweet Fennel Ice Cream (not suitable for vegetarians)

Fresh Seasonal Fruit Salad *Always Available*
with Cream (gf)

Ice Creams

Vanilla, Honey and Ginger, Cookie Dough

Sorbet

Orange

Apple Pie Sundae

Vanilla and Apple Pie Ice Cream,
Toffee Apple Popcorn and Whipped 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

Deep-Fried Brie in a Mushroom Crumb

Cranberry Sauce and Petit Salad (v)

Brussels Pâté

Beetroot and Red Onion Marmalade and Sourdough Toast

Terrine of Chicken and Chorizo

Chargrilled Leeks and Dijon Mustard Mayonnaise (gf)

Mushroom Pâté

Grissini Bread Sticks, Pickled Walnuts and Port Dressing (v)

Atlantic Prawn Cocktail *Always Available*

Marie Rose Sauce and Brown Bread

Soup

Pea and York Ham Bisque

Goulash

Beef and Red Pepper (gf)

Cream of Tomato *Always Available*

Basil Oil and Croutons (v)

Salad

Chicken Caesar Salad

Romaine Lettuce, Anchovies, Parmesan Cheese,
Croutons and a Creamy Caesar Dressing

Main Courses

Roasted Bream Fillet

Buttered Potatoes, Spinach, Leeks and a Brown Shrimp Sauce Vierge (gf)

Spaghetti alle Vongole

Clams and Spring Onions in a White Wine Cream Sauce

Grilled Chicken Breast

Potato Rösti, Green Beans, Blushed Tomatoes and Romesco Dip (gf)

Chickpea Cake with a Soft Poached Egg*

Moutabal and Hollandaise Sauce (v) (gf)

Grilled Salmon Fillet *Always Available*

Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast *Always Available*

Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* *Always Available*

Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

(v) – Denotes vegetarian option (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 meats, poultry, fish, eggs, milk and shellfish 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. Our wild game menu items may contain shot.

A Taste of xxx

Xxxxx

Xxxxx

Classic Roast

Slow Braised Lamb Shank

Fondant Potatoes, Mushrooms, Cabbage, Braised Lentil and Red Wine Cassoulet (gf)

Daily Grill

Tiger Prawn and Chorizo Brochette

Sautéed Potatoes, Cherry Tomatoes, Asparagus and Broad Beans with Garlic Butter (gf)

Desserts

Baked Bramley Apple Crumble

Sauce Anglaise (ls)

Tonka Bean Mousse

Strawberry Sorbet, Almond Praline and Strawberry Gel (gf)

Classic Tiramisu

(not suitable for vegetarians) (ls)

Milk Chocolate and Pistachio Delice *Signature Dessert*

Dark Chocolate Sauce and Sweet Fennel Ice Cream (not suitable for vegetarians)

Fresh Seasonal Fruit Salad *Always Available*

with Cream (gf)

Ice Creams

Vanilla, Coconut, Raspberry Ripple

Sorbet

Champagne

Raspberry Ripple Sundae

Raspberry Ripple and Chocolate Ice Cream,
Fresh Mint and Chocolate Flakes

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

Tempura Prawns

Radish Slaw, Garlic Mayonnaise and Sweet Chilli Sauce

Smoked Trout Fillet

Horseradish Cottage Cheese, Cucumber and Chervil Salad (gf)

Chicken Breast with Asian Soba Noodles

Peanuts and Sesame Seeds

Dressed Asparagus and Egg Mayonnaise

Cucumber and Tomato Salsa and a Black Truffle Dressing (v) (gf)

Atlantic Prawn Cocktail *Always Available*

Marie Rose Sauce and Brown Bread

Soup

Cream of Chicken, Mushroom and White Wine

Borscht

Beetroot, Dill and Sour Cream (gf)

Cream of Tomato *Always Available*

Basil Oil and Croutons (v)

Salad

Salad Lyonnaise

Pancetta, Egg, Frisée Lettuce, Shallots, Croutons and a Red Wine Vinaigrette

Main Courses

Golden Fried Plaice Fillet

Boiled Potatoes, Parsley Buttered Carrot Batons, Broccoli and Remoulade Sauce

Chip Shop Fish Pie

Tartare Potato Cake, Creamed Spinach, Leeks and a Crisp Fried Gherkin

Monkfish Wrapped in Napa Cabbage

Stir-Fried Cabbage and Carrots, Steamed Rice and Ponzu Sauce (gf)

Butter Bean and Vegetable Cassoulet

Pumpkin Mash and Dill Pickle Relish (v)

Grilled Salmon Fillet *Always Available*

Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast *Always Available*

Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* *Always Available*

Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

(v) – Denotes vegetarian option (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 meats, poultry, fish, eggs, milk and shellfish 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. Our wild game menu items may contain shot.

A Taste of xxx

Xxxxx

Xxxxx

Classic Roast

Roast Ballotine of Norfolk Goose with an Orchard Fruit Stuffing

Chateau Potatoes, Braised Red Cabbage and Madeira Jus

Daily Grill

Gammon Steak

Chunky Chips, Green Beans, Sautéed Mushrooms, Peas and a Fried Hen's Egg*

Desserts

Marmalade Frangipane Tart

Vanilla Sauce (gf)

Irish Cream Baked Cheesecake

Banana and Pecan Ice Cream

Cranachan

Raspberries and Shortbread Petticoat Tail (ls)

Milk Chocolate and Pistachio Delice *Signature Dessert*

Dark Chocolate Sauce and Sweet Fennel Ice Cream (not suitable for vegetarians)

Fresh Seasonal Fruit Salad *Always Available*

with Cream (gf)

Ice Creams

Vanilla, Apple Pie and Custard, Rum and Raisin

Sorbet

Rhubarb

Mochachino and Vanilla Sundae

Chocolate Ice Cream, Hazelnuts and Coffee 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

Rocket Pesto and Toasted Pine Nut Risotto (v)

Smoked Chicken Breast

Potato and Lentil Salad, Honey and Grain Mustard Dressing (gf)

Deli Meat Specialties

Mediterranean Olives, Pickled Vegetables and Continental Breads

Middle Eastern Meze Platter

Falafel, Houmous, Baba Ghanoush, Dolmades and Fattoush Salad (v)

Atlantic Prawn Cocktail *Always Available*

Marie Rose Sauce and Brown Bread

Soup

Pumpkin

Toasted Pumpkin Seeds (vegan) (gf)

Potaje de Garbanzos

Spanish Soup with Chorizo, Potato and White Beans (gf)

Cream of Tomato *Always Available*

Basil Oil and Croutons (v)

Salad

Chicken Caesar Salad

Romaine Lettuce, Anchovies, Parmesan Cheese,
Croutons and a Creamy Caesar Dressing

Main Courses

Cod Fillet Mornay

Creamed Potatoes, Garden Peas and Sautéed Spinach

Atlantic Haddock Fillet Glazed with Welsh Rarebit

New Potatoes, Spinach, Leeks and a Tomato and Tarragon Chutney

Maple Glazed Gressingham Duck Breast*

Medley of Confit Duck Leg, Sautéed Potatoes, Broad Beans, Red Pepper and Green Beans

Walnut and Blue Cheese Pappardelle Pasta

Grilled Mediterranean Vegetables and Garlic Bread (v)

Grilled Salmon Fillet *Always Available*

Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast *Always Available*

Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* *Always Available*

Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

(v) – Denotes vegetarian option (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 meats, poultry, fish, eggs, milk and shellfish 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. Our wild game menu items may contain shot.

A Taste of xxx

Xxxxx

Xxxxx

Classic Roast

Roast Beef Brisket

Creamed Potatoes, Baked Onion, Cabbage and a Pan Jus (gf)

Daily Grill

Thyme Marinated Pork Cutlet

Potato Wedges, Garlic Flat Mushroom and Spinach (gf)

Desserts

Baked Apple with an Almond and Oatmeal Crumble

Vanilla Quark and Candy Floss (ls)

Tuscan Coffee and Hazelnut Cake

Mascarpone and Red Plum Sauce (gf) (ls)

Classic Sherry Trifle

Layered Molten Chocolate Cake *Signature Dessert*

Vanilla Ice Cream

Fresh Seasonal Fruit Salad *Always Available*

with Cream (gf)

Ice Creams

Vanilla, Apple Cider, Oreo Cookies

Sorbet

Raspberry

Oreo and Dulche
de Leche Sundae

Cookies and Cream Ice Cream,
Fudge Pieces and Whipped 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

Grilled Halloumi with Truffle Honey Roasted Figs

Crisp Air-dried Ham and Spinach (gf)

Seared Sesame Seed Tuna*

Thai Rice Noodles, Mango and a Ginger and Peanut Dressing (gf)

Ardennes Pâté

Blueberry Relish Chutney and Melba Toast

Tomato Panna Cotta

Red Onion and Cucumber (v) (gf)

Atlantic Prawn Cocktail *Always Available*

Marie Rose Sauce and Brown Bread

Soup

Celeriac and Apple (gf)

Erwtensoep

Smoked Sausage and Pea

Cream of Tomato *Always Available*

Basil Oil and Croutons (v)

Salad

Waldorf Salad

Walnuts, Apples, Red Grapes, Mayonnaise
and Natural Yoghurt (v) (gf)

Main Courses

Smoked Haddock Fillet

Chive Mashed Potatoes, Sautéed Fine Beans, Poached Egg* and Mustard Cream Sauce (gf)

Fillet of Sea Trout

Crushed Sweet Potatoes, Charred Leek and a Red Pepper Sauce (gf)

Feather Blade of Beef* with Smoked Beef Cheek Hash

Creamed Cabbage and Roasted Onion (gf)

Ricotta and Spinach Ricciole with Béchamel Sauce

Sun-dried Tomatoes, Rocket and Garlic Roasted Croutons (v)

Grilled Salmon Fillet *Always Available*

Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast *Always Available*

Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* *Always Available*

Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

(v) – Denotes vegetarian option (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 meats, poultry, fish, eggs, milk and shellfish 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. Our wild game menu items may contain shot.

A Taste of xxx

Xxxxx

Xxxxx

Classic Roast

Corn-fed Chicken with Lemon and Thyme Stuffing

Roast Potatoes, Root Vegetables, Garden Peas and Pan Gravy

Daily Grill

Pan-Seared Blackened Sea Bream

Cajun Dirty Rice, Buttered Courgettes, Butternut Squash Purée and Black Eyed Bean Salsa

Desserts

Apple and Cinnamon Bread and Butter Pudding

Soft Meringue and Vanilla Sauce

Summer Pudding

Clotted Cream, Strawberry and Basil Gel

Vanilla and Saffron Scented Pear Tart

Ricotta Cheese and Apple Cider Ice Cream

Layered Molten Chocolate Cake *Signature Dessert*

Vanilla Ice Cream

Fresh Seasonal Fruit Salad *Always Available*

with Cream (gf)

Ice Creams

Vanilla, Mint Chocolate Chip,
Rum and Raisin

Sorbet

Lemon

Banana and Rum and Raisin Sundae

Coffee Cream, Rum and Raisin Ice Cream,
Vanilla Ice Cream and Banana Jam

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

Smoked Duck Breast* with a Crushed Hazelnut and Herb Crouton

Cream Cheese, Dates and Orange Dressed Chicory

Confit Pork, Woodland Mushroom and Leek Terrine

Gooseberry Relish

Octopus Carpaccio with Squid Ink Mayonnaise

Red Pepper and Pine Nut Relish (gf)

Pumpkin, Sage and Raisin Arancini

Tomato and Paprika Chutney (v)

Atlantic Prawn Cocktail *Always Available*

Marie Rose Sauce and Brown Bread

Soup

Tortilla Soup

with Lime (v)

French Onion

Cheese Crouton (v)

Cream of Tomato *Always Available*

Basil Oil and Croutons (v)

Salad

Tuna Niçoise

New Potatoes, Cherry Tomatoes, Black Olives,
Green Beans and French Dressing (gf)

Main Courses

Highland Salmon Fish Cake in an Oatmeal Crumb

Baby Spinach, Asparagus and Chive Hollandaise Sauce

Fillet of Plaice with a Prawn Mousseline

New Potatoes, Broccoli and Mushroom Cream Sauce (gf)

Sweet Cured Bacon Loin Steak

Bubble and Squeak, Caramelised Pineapple and Homemade Houses of Parliament Sauce

Cannellini Bean and Shallot Stroganoff

Buttered Rice and Roasted Beetroot (v)

Grilled Salmon Fillet *Always Available*

Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast *Always Available*

Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* *Always Available*

Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

(v) – Denotes vegetarian option (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 meats, poultry, fish, eggs, milk and shellfish 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. Our wild game menu items may contain shot.

A Taste of xxx

Xxxxx

Xxxxx

Classic Roast

Roast Saddle of Lamb*

Dauphinoise Potatoes, Root Vegetables, Kale and Redcurrant Jus

Daily Grill

Beer-Marinated Spatchcock Spring Chicken

Cajun Potatoes, Roasted Corn and a Jalapeño and Tomato Salsa

Desserts

Roasted Peach with Crunchy Meringue

Lemon and Camomile Foam (gf)

White Wine Syllabub

Sablé Biscuit (ls) (not suitable for vegetarians)

Cherry and Mascarpone Baked Cheesecake

Almond Crumble and Cherry Gel

Layered Molten Chocolate Cake *Signature Dessert*

Vanilla Ice Cream

Fresh Seasonal Fruit Salad *Always Available*

with Cream (gf)

Ice Creams

Vanilla, Elderflower, Chocolate

Sorbet

Ginger

Strawberry, Elderflower and Lemon Sundae

Lemon Curd, Strawberry Compote,
Ice Cream and Marshmallows

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

Twice Baked Crab Soufflé*
Shellfish Cream Sauce

Poached Salmon, Cream Cheese and Spinach Roulade
Cucumber Ketchup (gf)

Smoked Ham Hock and Minted Pea Slice
Rhubarb Relish (gf)

Cauliflower Tabbouleh Salad
Pomegranate, Halloumi, Marinated Vegetables and Olive Oil (v) (gf)

Atlantic Prawn Cocktail *Always Available*
Marie Rose Sauce and Brown Bread

Soup

Creamed Sweetcorn and Spring Onion (v) (gf)

Gazpacho (v)

Cream of Tomato *Always Available*
Basil Oil and Croutons (v)

Salad

Cobb Salad

Turkey Breast, Ham, Avocado, Stilton, Tomato, Baby Gem Lettuce and Ranch Dressing (gf)

Main Courses

Plaice filled with Salmon and Crayfish Mousse
Turned Potatoes, Spinach, Kale and Blood Orange Hollandaise (gf)

Darne of Atlantic Hake
New Potatoes, Leek and Courgette Ribbons and Lemon Butter Sauce (gf)

Grilled Chicken Breast
Potato Rösti, Green Beans, Blushed Tomatoes and Romesco Dip (gf)

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

Grilled Salmon Fillet *Always Available*
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast *Always Available*
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* *Always Available*
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

(v) – Denotes vegetarian option (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 meats, poultry, fish, eggs, milk and shellfish 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. Our wild game menu items may contain shot.

A Taste of xxx

Xxxxx
Xxxxx

Classic Roast

Prime Beef Forerib*

Roast Potatoes, Traditional Yorkshire Pudding, Roasted Root Vegetables and Pan Gravy

Daily Grill

Lamb Leg Steak* with Pink Peppercorn Butter

Hasselback Potatoes, Cauliflower Cheese and Fine Green Beans

Desserts

Rhubarb and Ginger Crumble Tart
Sauce Anglaise (gf) (ls)

Coconut and Lemongrass Panna Cotta
Mango Salsa (gf)

White Chocolate Mille-Feuille
Toffee and Mascarpone Basil Sorbet (not suitable for vegetarians)

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

Fresh Seasonal Fruit Salad *Always Available*
with Cream (gf)

Ice Creams

Vanilla, Honey and Ginger, Cookie Dough

Sorbet

Orange

Apple Pie Sundae

Vanilla and Apple Pie Ice Cream,
Toffee Apple Popcorn and Whipped 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

Pithivier of Creamed Garlic Mushrooms
Sweetcorn Sauce (v)

Thai Vegetable Spring Roll
Rice Noodle Salad and Tangy Cashew Sauce (v)

Mediterranean Seafood and Octopus Salad
Sauce Nero (gf)

Blue Cheese Panna Cotta
Waldorf Salad and Poppy Seed Flatbread (v)

Atlantic Prawn Cocktail *Always Available*
Marie Rose Sauce and Brown Bread

Soup

Creamed Colcannon (v) (gf)

Miso Soup
Fish Broth with Tofu, Soy and Spinach

Cream of Tomato *Always Available*
Basil Oil and Croutons (v)

Salad

Waldorf Salad
Walnuts, Apples, Red Grapes, Mayonnaise
and Natural Yoghurt (v) (gf)

Main Courses

Breaded Plaice
Thick Cut Chips, Peas and Tartare Sauce

Steamed Sea Bass
Bok Choy, Cherry Tomato Confit, Turned Potatoes, Glazed Carrots and White Wine Beurre Blanc (gf)

Roast Lamb Rump*
Dauphinoise Potatoes, Root Vegetables, Crushed Minted Peas and Red Wine Sauce

Asparagus and Pea Ravioli
Basil Sauce, Fines Herbes and Egg (v)

Grilled Salmon Fillet *Always Available*
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast *Always Available*
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* *Always Available*
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

(v) – Denotes vegetarian option (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 meats, poultry, fish, eggs, milk and shellfish 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. Our wild game menu items may contain shot.

A Taste of xxx

Xxxxx
Xxxxx

Classic Roast

Prime Sirloin of Beef* Forestière
Fondant Potatoes, Cauliflower Beignets, Root Vegetables and Green Beans

Daily Grill

Pork Chop
Sautéed Potatoes, Buttered Leeks, Kale, Sage and Grain Mustard Butter (gf)

Desserts

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

Crème Fraîche Bavaois
Apple Compote, Brown Butter Powder, Cinnamon Sable

Mango Jam Crème Brûlée
Aerated Pink Pepper Sponge (gf)

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

Fresh Seasonal Fruit Salad *Always Available*
with Cream (gf)

Ice Creams

Vanilla, Coconut, Raspberry Ripple

Sorbet

Champagne

Raspberry Ripple Sundae

Raspberry Ripple and Chocolate Ice Cream,
Fresh Mint and Chocolate Flakes

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

Iberico Ham Croquettes

Mixed Leaf Salad and Smoked Red Pepper Tapenade

Game and Poultry Terrine

Pickled Garden Vegetable and Beetroot Relish

Gravlax of Salmon*

Scandinavian Dressing and Buttered Rye Bread

Green Asparagus

Spiced Egg Mayonnaise and Garlic Toast (v) (gf)

Atlantic Prawn Cocktail *Always Available*

Marie Rose Sauce and Brown Bread

Soup

Beef Consommé

Julienne of Herb Pancake

Sambar

Lentil and Tamarind Chowder (gf)

Cream of Tomato *Always Available*

Basil Oil and Croutons (v)

Salad

Tuna Niçoise

New Potatoes, Cherry Tomatoes, Black Olives,
Green Beans and French Dressing (gf)

Main Courses

Darne of Atlantic Hake

New Potatoes, Leek and Courgette Ribbons and a Lemon Butter Sauce (gf)

Atlantic Monkfish Fillet wrapped in Serrano Ham

Roasted Tomato, Red Pepper and Chickpea Stew

Baked Steak and Kidney Pie in Suet Pastry

Mashed Potatoes, Buttered Cabbage, Roasted Root Vegetables and Gravy

Savoury Gougère filled with Spinach and Cauliflower

Tadka Dhal Sauce (v)

Grilled Salmon Fillet *Always Available*

Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast *Always Available*

Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* *Always Available*

Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

(v) – Denotes vegetarian option (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 meats, poultry, fish, eggs, milk and shellfish 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. Our wild game menu items may contain shot.

A Taste of xxx

Xxxxx

Xxxxx

Classic Roast

Sage Crusted Veal* Loin

Gratin Potatoes, Caramelised Red Onions, Roasted Root Vegetables and Thyme Jus

Daily Grill

Corn-fed Chicken Supreme Stuffed with Goat's Cheese and Chives

Petit Pois a la Francaise and a Lemon Coriander Jus

Desserts

Baked Apple Wrapped in Short Crust Pastry

Crème Anglaise (ls)

Strawberry and Lemon Curd Tartlet

Tarragon Meringue and Mascarpone Mousse

Sweetcorn Custard with Textures of Blueberries

Cinnamon Ice Cream (gf)

Chocolate and Pretzel Ganache with Dark Chocolate Mousse *Signature Dessert*

Salt and Vinegar Ice Cream

Fresh Seasonal Fruit Salad *Always Available*

with Cream (gf)

Ice Creams

Vanilla, Apple Pie and Custard, Rum and Raisin

Sorbet

Rhubarb

Rhubarb and Custard Sundae

Rhubarb and Ginger Compote,
Vanilla Ice Cream, Rhubarb Sorbet
and Shortbread Crumble

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

Sausage and Duck Liver Roll
Red Peperonata and Pine Nut Dressing

Smoked Mackerel and Horseradish Pâté
Wholemeal Toasts

Chicken Caesar Terrine
Anchovy Dressing and Crisp Breads

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

Atlantic Prawn Cocktail *Always Available*
Marie Rose Sauce and Brown Bread

Soup

Spiced Split Lentil (v) (gf)

Tarator

Chilled Soup with Cucumber, Nuts, Dill and Yoghurt

Cream of Tomato *Always Available*
Basil Oil and Croutons (v)

Salad

Waldorf Salad

Walnuts, Apples, Red Grapes, Mayonnaise
and Natural Yoghurt (v) (gf)

Main Courses

Grilled Sole

New Potatoes, Spinach, Broccoli and Chive Cream Sauce (gf)

Peppered Sea Trout

Sweet Potato Fries, Crispy Pancetta, Leeks and Pea Purée

Pork Tenderloin

Chick Pea, Chorizo and Couscous Stew and Coriander Yoghurt

Baked Avocado Pear and Herb Cream Cheese Pastry Lattice

Chilli Tomato Fondue and Spätzle (v)

Grilled Salmon Fillet

Always Available

Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast

Always Available

Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak*

Always Available

Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

(v) – Denotes vegetarian option (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 meats, poultry, fish, eggs, milk and shellfish 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. Our wild game menu items may contain shot.

A Taste of xxx

Xxxxx
Xxxxx

Classic Roast

Honey and Mustard Roasted Ham

Breaded Pork and Fennel Press, Mashed Potatoes, Spinach, Leeks and Parsley Sauce

Daily Grill

Tandoori Lamb Chops*

Coriander Scented Rice, Curried Leeks, Cauliflower and Mint Yoghurt Dip (gf)

Desserts

Bread and Butter Pudding

Orange and Cardamom Custard

Egg Custard Tart

Bergamot Crumble, Lemon Curd and Blackberries

Caramelised Popcorn Brûlée

Apple Compote (gf)

Milk Chocolate and Pistachio Delice

Signature Dessert

Dark Chocolate Sauce and Sweet Fennel Ice Cream (not suitable for vegetarians)

Fresh Seasonal Fruit Salad

Always Available

with Cream (gf)

Ice Creams

Vanilla, Oreo Cookies, Apple Cider

Sorbet

Raspberry

Oreo and Dulche de Leche Sundae

Cookies and Cream Ice Cream,
Fudge Pieces and Whipped 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

Oxtail Risotto

Parsley and Horseradish Gremolata (gf)

Smoked Trout* and Peppered Mackerel

Grain Mustard Potato Salad (gf)

Duck Rillettes

Orange and Walnut Salad, Charred Cucumber and Beetroot Ketchup (gf)

Plum Tomato and Mozzarella Salad

Basil, Red Onion and Black Olives (v)

Atlantic Prawn Cocktail *Always Available*

Marie Rose Sauce and Brown Bread

Soup

Clam and Thyme Chowder

Saltine Crackers

Bibbelsche Bohnesupp

Smoked Bacon and Potato

Cream of Tomato *Always Available*

Basil Oil and Croutons (v)

Salad

Cobb Salad

Turkey Breast, Ham, Avocado, Stilton, Tomato, Baby Gem Lettuce and Ranch Dressing (gf)

Main Courses

Plaice filled with a Salmon and Crayfish Mousse

Turned Potatoes, Spinach, Kale and Blood Orange Hollandaise (gf)

Red Snapper Fillet

Roasted Butternut Squash, Saffron Potatoes, Fine Beans and Tomato Sauce (gf)

Breast of Young Wood Pigeon

Caramelised Fig Pastry, Fondant Potato, Prune and Pancetta Roll and Elderflower Scented Jus-lie

Mozzarella and Basil Gnocchi

Roasted Aubergine, Courgette and Sun-blush Tomato Sauce (v)

Grilled Salmon Fillet *Always Available*

Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast *Always Available*

Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* *Always Available*

Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

(v) – Denotes vegetarian option (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 meats, poultry, fish, eggs, milk and shellfish 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. Our wild game menu items may contain shot.

A Taste of xxx

Xxxxx

Xxxxx

Classic Roast

Slow Cooked Beef Picanha Rump

Fondant Potatoes, Kale, Mushrooms, Braised Lentils and Red Wine

Daily Grill

Sausage Stuffed Chicken

Buttered Rice, Steamed Bok Choy, Carrots and a Fig Demi-glace (gf)

Desserts

Baked Rice Pudding

Black Cherry Compote (gf) (ls)

Hazelnut and Honey Financier

Mocha Crèmeux and Pear Gel

Key Lime Pie

Lemongrass Ice Cream

Milk Chocolate and Pistachio Delice *Signature Dessert*

Dark Chocolate Sauce and Sweet Fennel Ice Cream (not suitable for vegetarians)

Fresh Seasonal Fruit Salad *Always Available*

with Cream (gf)

Ice Creams

Vanilla, Mint Chocolate Chip, Rum and Raisin

Sorbet

Lemon

Banana and Rum and Raisin Sundae

Coffee Cream, Rum and Raisin Ice Cream, Vanilla Ice Cream and Banana Jam

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

Tiger Prawns in a Coconut Panko Crumb

Pineapple Salsa and Thousand Island Dip

Serrano Ham

Poached Pear and Gorgonzola Cheese

Salmon Niçoise

French Dressing

Goat's Cheese, Sun-blushed Tomato, Basil and Spinach Roulade

Rocket Salad (v) (gf)

Atlantic Prawn Cocktail *Always Available*

Marie Rose Sauce and Brown Bread

Soup

Ribollita

Tomato, Cannellini Bean and Cabbage

Aljotta

Maltese Fish Soup

Cream of Tomato *Always Available*

Basil Oil and Croutons (v)

Salad

Greek Salad

Feta, Tomatoes, Cucumber, Red Onion and Black Olives (v) (gf)

Main Courses

Whole Witch Sole

Parsley New Potatoes, Garden Vegetables and Browned Butter (gf)

Pan-fried Cod Fillet with an Egg Yolk and Parsley Crust

Creamed Potatoes and Shellfish Buerre Blanc

Chicken Cordon Bleu

Alfredo Pasta, Slow Baked Tomatoes and a Mushroom and Madeira Sauce

Warm Asparagus Mousse

Mint Buttered Potato Gnocchi and White Wine Sauce (v)

Grilled Salmon Fillet *Always Available*

Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast *Always Available*

Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* *Always Available*

Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

(v) – Denotes vegetarian option (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 meats, poultry, fish, eggs, milk and shellfish 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. Our wild game menu items may contain shot.

A Taste of xxx

Xxxxx

Xxxxx

Classic Roast

Roast Leg of Lamb*

Creamed Potatoes, Peas, Root Vegetables and Caper Sauce

Daily Grill

Corn-fed Guinea Fowl Breast with Smoked Butter and a Breadcrumbs Crust

Roast Baby Potatoes, Sautéed Kale and Asparagus

Desserts

Warm Apple Streusel

Sauce Anglaise (gf) (ls)

Glazed Cambridge Cream

Oatmeal Biscuit

Baba au Rhum

Berries and Chantilly Cream

Milk Chocolate and Pistachio Delice *Signature Dessert*

Dark Chocolate Sauce and Sweet Fennel Ice Cream (not suitable for vegetarians)

Fresh Seasonal Fruit Salad *Always Available*

with Cream (gf)

Ice Creams

Vanilla, Edlerflower, Chocolate

Sorbet

Ginger

Strawberry, Elderflower and Lemon Sundae

Lemon Curd, Strawberry Compote, Ice Cream and Marshmallows

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

Wild Mushrooms in Puff Pastry

Tarragon Cream (v)

Crab and Wasabi Terrine

Cream Cheese, Cucumber, Chicory and Crayfish Salad (gf)

Smoked Duck Breast*

Pickled Wild Mushrooms and Prune Purée (gf)

Celeriac, Butternut Squash and Carrot Terrine

Basil Crème Fraîche and Black Olive Tapenade Croustade (v)

Atlantic Prawn Cocktail *Always Available*

Marie Rose Sauce and Brown Bread

Soup

Purée of Parsnip and Apple (v) (gf)

Bouillabaisse

Fish Soup with Saffron Cream (gf)

Cream of Tomato *Always Available*

Basil Oil and Croutons (v)

Salad

Chicken Caesar Salad

Romaine Lettuce, Anchovies, Parmesan Cheese, Croutons and a Creamy Caesar Dressing

Main Courses

Sea Bream Fillet

Buttered New Potatoes, Vegetable Ribbons and a Champagne and Clam Sauce

Garlic and Brandy Sautéed Tiger Prawns

Orzo Pasta and Sauce Américaine

Turkey Breast Saltimbocca

Bubble and Squeak Cake, Broad Beans and Sherry Jus

Leek and Celery Pan Haggerty

Sautéed Wild Mushrooms, Poached Egg* and Béarnaise Sauce (v)

Grilled Salmon Fillet *Always Available*

Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast *Always Available*

Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* *Always Available*

Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

(v) – Denotes vegetarian option (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 meats, poultry, fish, eggs, milk and shellfish 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. Our wild game menu items may contain shot.

A Taste of xxx

Xxxxx

Xxxxx

Classic Roast

Feather Blade of Beef* with Smoked Beef Cheek Hash

Creamed Cabbage and Roasted Onion (gf)

Daily Grill

Darne of Atlantic Hake

New Potatoes, Leek and Courgette Ribbons and a Lemon Butter Sauce (gf)

Desserts

Banana Tart Tatin

Vanilla Pod Ice Cream

Italian Zuccotto Cake

Kahlua Crème Anglaise (ls)

Green Tea Matcha Cake and Black Sesame Mousse

Yuzu Curd (gf)

Layered Molten Chocolate Cake *Signature Dessert*

Vanilla Ice Cream

Fresh Seasonal Fruit Salad *Always Available*

with Cream (gf)

Ice Creams

Vanilla, Raspberry Ripple, Coconut

Sorbet

Lemon

Coconut and Chocolate Sundae

Coconut Ice Cream, Chocolate Sorbet, Whipped Cream and Mango Pearls

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

Deville Whitebait

Smoked Paprika Mayonnaise

Pulled Beef with Piccalilli

Warm Rye Bread Toast

Smoked Salmon* Mousse Parcel

Marinated Cucumber Relish

Mushroom Pâté

Grissini Bread Sticks, Pickled Walnuts and Port Dressing (v)

Atlantic Prawn Cocktail *Always Available*

Marie Rose Sauce and Brown Bread

Soup

Ham and Puy Lentil (gf)

Faki Soupa

Lentil and Tomato (gf)

Cream of Tomato *Always Available*

Basil Oil and Croutons (v)

Salad

Salad Lyonnaise

Pancetta, Egg, Frisée Lettuce, Shallots, Croutons and a Red Wine Vinaigrette

Main Courses

Cod Fillet Mornay

Creamed Potatoes, Sautéed Spinach and Garden Peas

Swordfish Steak

Sautéed Potatoes, Tomatoes, Fine Beans, Red Onion and Olives (gf)

Spoon Gammon Shank

Spätzle, Wild Mushrooms, Cabbage and Mustard Cream Sauce

Tomato and Mozzarella Gnocchi

Pesto Cream and a Toasted Pine Nut Crumb (v)

Grilled Salmon Fillet *Always Available*

Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast *Always Available*

Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* *Always Available*

Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

(v) – Denotes vegetarian option (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 meats, poultry, fish, eggs, milk and shellfish 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. Our wild game menu items may contain shot.

A Taste of xxx

Xxxxx

Xxxxx

Classic Roast

Corn-fed Chicken Breast Milanese with a Plum Tomato and Buffalo Mozzarella Crust

Garlic Roast Potatoes, Italian Salad and Isle of Wight Smoked Tomato Balsamic Dressing

Daily Grill

Tiger Prawn and Chorizo Brochette

Sautéed Potatoes, Cherry Tomatoes, Asparagus, Broad Beans and Garlic Butter (gf)

Desserts

Warm Monmouth Meringue Pudding

Plum Jam

Horlicks Panna Cotta

Caramelised Pear, Date and Almond Crumble (gf) (not suitable for vegetarians)

Lemon Curd Bakewell Tart

Mascarpone Cheese and Strawberry Compote (ls)

Layered Molten Chocolate Cake *Signature Dessert*

Vanilla Ice Cream

Fresh Seasonal Fruit Salad *Always Available*

with Cream (gf)

Ice Creams

Vanilla, Honey and Ginger, Cookie Dough

Sorbet

Orange

Apple Pie Sundae

Vanilla and Apple Pie Ice Cream, Toffee Apple Popcorn and Whipped 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

Lamb Kofta

Moroccan Couscous and Tzatziki Dressing (gf)

Toulouse Sausage and Sweet Cured Pork Terrine

Golden Raisin and Cider Chutney

Potted Shrimp in Nutmeg Butter

Warm Soda Bread

Tomato Panna Cotta

Red Onion and Cucumber (v) (gf)

Atlantic Prawn Cocktail *Always Available*

Marie Rose Sauce and Brown Bread

Soup

Seafood and Parsley Chowder

Saltine Crackers

Minestrone

Pesto Oil (v)

Cream of Tomato *Always Available*

Basil Oil and Croutons (v)

Salad

Caprese Salad

Buffalo Mozzarella, Cherry Tomatoes, Black Olives,
Red Onion and Basil (v) (gf)

Main Courses

Poached Haddock

Chive Mashed Potatoes, Sautéed Spinach, Peas, Broad Beans and a Lemon Cream Sauce (gf)

Pan-fried Sea Bass Fillet

Potato Gnocchi, Charred Fennel, Leeks and Herb Pesto

Roast Moorland Grouse

Game Chips, Parsnip Mash, Green Beans, Bread Sauce and Slow Gin Jus

Spiced Cauliflower and Lentil Pie

Paneer and Spinach, Onion Bhaji, Tomato and Cumin Sauce (v)

Grilled Salmon Fillet *Always Available*

Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast *Always Available*

Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* *Always Available*

Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

(v) – Denotes vegetarian option (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 meats, poultry, fish, eggs, milk and shellfish 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. Our wild game menu items may contain shot.

A Taste of xxx

Xxxxx

Xxxxx

Classic Roast

Roast Lamb Cushion filled with Apricot and Moroccan Spices

Noisette Potatoes, Root Vegetables and Pan Jus

Daily Grill

P&O Cruises Mixed Grill: Lamb Rosette*, Beef Medallion*, Seared Calves Liver*

Lyonnais Potatoes, Sautéed Mushrooms and Tomatoes with Hollandaise (gf)

Desserts

Crêpes Suzette

Clotted Cream Ice Cream

Carrot Cake

Pineapple Coulis (gf) (ls)

Pistachio Crème Brûlée

Cherry Compote and White Chocolate

Layered Molten Chocolate Cake *Signature Dessert*

Vanilla Ice Cream

Fresh Seasonal Fruit Salad *Always Available*

with Cream (gf)

Ice Creams

Vanilla, Coconut, Raspberry Ripple

Sorbet

Champagne

Raspberry Ripple Sundae

Raspberry Ripple and Chocolate Ice Cream,
Fresh Mint and Chocolate Flakes

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

Garlic, White Wine and Parsley Rope Grown Mussels
Toasted French Bread

Potted Pulled Pheasant
Dry Cider Apple Chutney and Oat Cakes

Smoked Haddock and Potato Terrine
Horseradish Cream and Wholemeal Melba Toast

Middle Eastern Meze Platter
Falafel, Baba Ghanoush, Dolmades, Hummus and Fattoush Salad (v)

Atlantic Prawn Cocktail *Always Available*
Marie Rose Sauce and Brown Bread

Soup

Cheddar Cheese and Spring Onion
Golden Croutons (v)

Egg Drop Soup
Chicken Broth and Spring Onion

Cream of Tomato *Always Available*
Basil Oil and Croutons (v)

Salad

Tuna Niçoise
New Potatoes, Cherry Tomatoes, Black Olives,
Green Beans and French Dressing (gf)

Main Courses

Grilled Sole
New Potatoes, Spinach, Broccoli and Chive Cream Sauce (gf)

Pan-fried Red Mullet Fillet
Potato Gnocchi, Roasted Vegetables and Shellfish Ragout

Rabbit, Prune and Pancetta Puff Pastry Pie
Truffle Creamed Potatoes and Perry Cider Velouté

Creamed Carrot and Walnut Pithivier
Roasted Butternut Squash Purée and a Fig Relish (v)

Grilled Salmon Fillet *Always Available*
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast *Always Available*
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* *Always Available*
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

(v) – Denotes vegetarian option (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 meats, poultry, fish, eggs, milk and shellfish 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. Our wild game menu items may contain shot.

A Taste of xxx

Xxxxx
Xxxxx

Classic Roast

Prime Beef Forerib*
Roast Potatoes, Traditional Yorkshire Pudding, Root Vegetables and Pan Gravy

Daily Grill

Gammon Steak
Chunky Chips, Green Beans, Sautéed Mushrooms, Peas and a Fried Hen's Egg*

Desserts

Irish Cream Bread and Butter Pudding
with Custard

Fruits of the Forest Mousse
Cinnamon Crumble, Berries and Yoghurt

Coconut and Passion Fruit Cheesecake (ls)
(not suitable for vegetarians)

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

Fresh Seasonal Fruit Salad *Always Available*
with Cream (gf)

Ice Creams

Vanilla, Apple Cider, Oreo Cookies

Sorbet

Raspberry

Mochachino and Vanilla
Sundae

Chocolate Ice Cream,
Hazelnuts and Coffee 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