

## Starters

**Smoked Mackerel and Horseradish Pâté**  
Wholemeal Toast

**Caesar Salad**  
Romaine Lettuce, Parmesan Cheese, Bacon, Anchovies,  
Croutons and Caesar Dressing

**Tomato Soup**  
Basil Oil and Croutons (v)

**Confit Tomato, Crushed Olives  
and Goat's Cheese Mousse (v) (gf)**

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

**Mushroom Soup**  
with Garlic (v) (gf)

## Main Courses

**Miso-Glazed Tuna\***  
Jasmine Rice, Carrot and Bean Sprout Stir-Fry, Spiced Confit Tomatoes and Pickled Ginger

**Pan-Fried Breast of Chicken**  
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

**Roast Beef Brisket**  
Creamed Potatoes, Baked Onion, Cabbage and a Pan Jus (gf)

**Grilled Prime 5oz Beef Sirloin\***  
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce (gf)

**Vegetable Stew**  
Spinach Dumpling and Mushroom Broth (vegan) (gf)

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

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

## Desserts

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

**Seasonal Fruit Salad**  
with Cream (v) (gf) (ls)

**Lemon and Poppy Seed Cake**  
Rose Confiture, Yoghurt Gel and Raspberries (v)

**Ice Creams**  
Vanilla, Raspberry Ripple,  
Champagne Sorbet (v)

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

## Today's Chef's Recommendations

### Starter

**Lamb Kofta**  
Moroccan Couscous and Tzatziki

### Main Course

**Thyme Roast Turkey Breast**  
Duck Fat Roast Potatoes, Root Vegetables, Brussels Sprouts and Pan Jus (gf)

### Dessert

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

## Recommended Wine

**Charles Smith Kung Fu Girl Riesling £32**  
USA | Fun and Fruity

**La Viste Picpoul de Pinet, Coteaux du Languedoc £26**  
France | Dry and Delicate

**Shiraz/Cabernet Little Eden £24**  
Australia | Fun and Fruity

**La Muse de Cabestany Pinot Noir £19.95**  
France | Light and Elegant

## After Dinner Digestif

**Sauternes (75ml) £6.15**

**Graham's LBV Port (75ml) £4.85**

(v) Vegetarian. (gf) Gluten free. (ls) 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 allergens, please speak to a member of staff before ordering. Please note that some of these dishes may contain nuts or nut extracts. Our wild game menu items may contain shot.