

Starters

Gravadlax of Salmon*
Scandinavian Dressing and Buttered Rye Bread

Green Asparagus and Devilled Egg Mayonnaise
Garlic Toast (V)

Caesar Salad
Romaine Lettuce, Parmesan Cheese,
CROUTONS and Caesar Dressing

Fennel and Apple Salad (vegan) (gf)
Chicken Noodle Soup (gf)

Tomato Soup
Basil Oil and Croutons (V)

Main Courses

Slow-Cooked Pork Collar Steak
Spinach, Mushroom, Potato and Sage Strudel, Roasted Carrots and Mustard Sauce

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

Prime Roast Beef Sirloin and Yorkshire Pudding
Roast Potatoes, Root Vegetables, Broccoli and Red Wine Jus
Grilled Prime 6oz Beef Sirloin*
Thick Cut Chips, Seasonal Vegetables and Bearnaise Sauce (gf)

Vegetable and Bean Chilli Taco Shells
Steamed Rice, Guacamole and Salsa (vegan) (gf)

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

Blue Cheese Arancini
Fennel and Cucumber Salad and a Hazelnut Puree (V)

Desserts

Delice au Citron
Poached Blackberries and Quince Gel (V)

Ice Creams
Vanilla, Strawberries and Cream,
Blackcurrant Sorbet (V)

Seasonal Fruit Salad
with Cream (V) (gf) (ls)

Coconut and Lemongrass Panna Cotta

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

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

Your Executive Chef is
Jason Chaston

Today's Chef's Recommendations

Starter

Iberico Ham Croquettes
Rocket Salad and Smoked Red Pepper Tapenade

Main Course

Rainbow Trout with Prawns
Baby Spinach, New Potatoes and a Dill Cream Sauce

Dessert

Baked Treacle Tart
Sauce Anglaise (V) (gf)

Recommended Wine

Kleine Zaize Bush Vine Chenin Blanc £24.00
South Africa | Fun and Fruity

Tacora Sauvignon Blanc £19.95
Chile | Crisp and Refreshing

Hugonell Rioja £24.00
Spain | Hearty & Spicy

Panul, Vinedos Marchique Merlot £22.00
Chile | Fun and Fruity

After Dinner Digestif

Kahlua (25ml) £3.75
Martell VS - £4.15

(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 and.

