



THE EPICUREAN

AT SEVENTEEN

Welcome...

Prepare yourself for an extraordinary gastronomic journey to the very heart of fine dining. The Epicurean fuses classic dining elements with the best of modern British dining to create a sensuous menu, uniquely presented in a sophisticated and contemporary setting.

Our emphasis is on grand style and flawless service. The menu features dishes that are skilfully prepared table-side in a performance worthy of the West End and, with time to thoroughly appreciate each course, you can relax and revel in The Epicurean's special atmosphere.

We only use the finest produce and present it with great skill to achieve maximum flavour. Although exceptional, our dishes are not overcomplicated or fussy – they simply allow the ingredients to be the stars of the show.

If the menu proves too delicious to decide, your knowledgeable waiter is on hand to take you through each captivating choice. All our staff are highly trained and dedicated to the pursuit of dining pleasure. Their passion for food is an inspiration for guests, and is as much a part of The Epicurean experience as the food itself.

We hope you will enjoy our selection of both classic dishes and our soon-to-be-discovered secrets.

Starters

Alaskan Snow Crab, Langoustine and Salmon Caviar* Cocktail

Pea and Chervil Custard, Parchment Bread and a Cucumber Mojito

Seared King Scallops and Scallop Tartare*

Charred Cucumber, Kohlrabi and Cucumber Ketchup (gf)

Chicken and Morel Mushroom Mousseline with Pistachio Crumble

Duck Liver Parfait, Sweet and Sour Pickled Vegetables and Spinach Anglaise

Jamón Pata Negra Ibérico de Bellota

Aged Manchego Cheese, Fine Spanish Olives, Country Bread and Freshly Pressed Almond Oil

Hand-carved at your table

24 Hour Slow Cooked Ox Cheek

in a Bone Canoe with Parsley Sponge and Beef Flavoured Mayonnaise

Roasted Red Pepper Parfait

Goat's Milk Curd, Sun-blush Tomatoes and a Spinach and Basil Purée (v) (gf)

Seasonal Soup

Cream of Celeriac and Italian White Truffle (v) (gf)

(v) – Denotes vegetarian. (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.

Main Courses

Black Cod and Canadian Cold Water Lobster Tail with Avruga Caviar* Gratin

Bouillabaisse Fondue and Bee Pollen Dressed House Salad (gf)

Torchon of Wild Atlantic Halibut Grenobloise for Two

Saffron Poached Fennel and Petit Salad (gf)

Prepared at your table

Miso Glazed Rack* and Slow Cooked Lamb Belly

Caramelised Aubergine and Cauliflower Tabbouleh (gf)

Redman Limousin Irish Beef Fillet*

Confit of Smoked Cured Bacon, Celeriac and Horseradish, Mushroom Purée and Oyster Emulsion (gf)

Emmental Cheese Soufflé*

Maris Piper Potato Terrine and Creamed Baby Spinach (v)

Prime Grills

Giant Indonesian Tiger Prawns

Split and Grilled in their shells with Red Chilli and Garlic Butter
Soy Noodles and Stir-fried Oriental Greens

Maple Glazed Saddleback Pork T-Bone

Air Crackling and Scrumpy Jus (gf)

28 Day Aged Grain Finished Australian Black Angus Sirloin Steak*

Plum Tomato Ragout and Bordelaise Sauce (gf)

Onley Grounds 14oz Beef Rib Eye Steak* for Two

Madeira and Béarnaise Sauce (gf)

Hand-carved at your table

Sides

Tender Stem Broccoli (gf)

Baby Spinach Leaf (gf)

Thick Cut Chips (gf)

New Potatoes (gf)

Desserts

Crêpes Suzette

Vanilla Pod Ice Cream

Prepared at your table

Apple and Juniper Berry Crumble

Granny Smith Apple Sorbet and Elderflower Parfait (gf)

Baked Valrhona Chocolate Cheesecake

Poached Amarena Cherries, Aged Balsamic Vinegar and Sour Cream

Lemon Meringue Tart

Lavender Meringue, Raspberries and Shortbread

Belgian Chocolate Jaffa Cake

Orange Sauce and Pistachio Ice Cream (ls)

Taster for Two

Apple and Juniper Berry Crumble, Baked Valrhona Chocolate Cheesecake,
Lemon Meringue Tart

Selection of Artisan British and European Cheese

Acacia Truffle Honey, Dulce de Membrillo, Medjool Date and Nut Fruit Cake
and Fine Biscuits