

Dinner.

Appetisers.

Crisp Pork Cheeks

Smoked onion purée, apple and savoury granola

Chicken and Leek Terrine

French mustard mayonnaise, radish and beetroot

Asian Style Tuna* Tartare

Soy, sesame and miso glaze

Heirloom Tomato

Watermelon gazpacho

Salads.

Iceberg Wedge Salad

Bacon, blue cheese, sour cream and chive

Golden Beetroot and Apple Salad

Cider vinaigrette

Soups.

Broccoli and Stilton Soup

Chicken Consommé

Potato dumpling and vegetables

Wellness option. Plant-based. Vegetarian. Gluten free.

Some of our dishes may contain allergens including nuts or nut extracts. Information pertaining to allergies and intolerances available on request.
Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.
Sailing with confidence - this menu has been sanitised.



Dinner.

Entrées.

Rosemary and Garlic Roasted Lamb* Leg

Potato gnocchi, buttered leeks, asparagus, tomatoes and black olives jus

Carved Veal* Rack

Rösti potato, courgette and mushrooms provencal and salsa verde

Plaise Veronique

Mashed potatoes, buttered garden vegetables and white wine sauce

Rainbow Trout Fillet Amandine

Berry potato, root vegetable and crushed peas

Aubergine and Mozzarella Gratin

Creamy polenta, tomato sauce and pesto

Vegetable Singapore Noodles

Spices, scallion and Asian vegetables

Desserts.

Lemon Bread and Butter Pudding

Crème anglaise

Vanilla Cheesecake

Amaretto crumb and poached strawberries

Choice of Ice Creams:

Salted Caramel, Strawberry Ice Creams with Champagne Sorbet and Mango Sauce

Jaffa Cake Meringue

Raspberry gel

Chocolate and Banana Delice

Banana jam, cocoa nibs and peanut brittle

Selection of International Cheese and Biscuits

