



Welcome

A feast for the senses in every respect,
we're reigniting the tradition of the supper
club, bringing you the finest food
to tantalise your taste buds
and entertainment worthy of the world
stage. Prepare for an evening of great
conversation, convivial company
and delicious dining.

Don't forget; when the meal's over
the evening is only just beginning...



Starter

Pulled Ham Hock Rilette and Pea Custard

Lavash Bread and a Mixed Radish and Pea Pod Salad

Buffalo Mozzarella, Heirloom Tomato and Pickled Shallot Bruschetta

Pesto and Fig Vincotto (v)

Main Course

Line Caught Native Sea Bass Fillet

Artichoke Barigoule, Cherry Tomato Fondue
and Saffron Scented Potatoes

Prime Beef Fillet with a Herb and Horseradish Crust

Carrot and Celeriac Terrine, Fondant Potatoes, Savoy Cabbage,
Morel Mushrooms and Port Jus*

Buttered White Asparagus with Shiitake Mushroom Duxelle

Deep-fried Boiled Egg, Browned Butter and Walnut Toast (v)

Dessert

Trio of Desserts

Greek Yoghurt Sorbet, Lemon Cremeux
and Pistachio Honey Sponge Cake
with Citrus Gel

V – Denotes vegetarian choice

Please note that some of these dishes may contain nuts or nut extracts

* 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.

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