



## Gourmet Menu I

### SALAD

A plate of three salads  
Beetroot salad with goat cheese and mascarpone cream,  
celeriac and pear salad and  
Blue cheese Caesar gem salad

### ASPARAGUS

Asparagus and spinach vichyssoise

### SCALLOPS

White onion and pea risotto with seared scallops

### BEEF

Roast fillet of beef with seared foie gras  
and morel mushroom sauce

### CHOCOLATE

White chocolate and raspberry mille-feuille and  
warm chocolate fondant with white chocolate ice cream

### Coffee and Chocolates

Please note that some of these dishes may contain nut extracts

(A cover charge of £ 18.50 will be applied to your on board account)



## Tropical Gourmet

### CHICKEN

Griddled spicy jerk chicken with dressed papaya

### BUTTERBEAN

Butterbean cappuccino soup with avocado salsa toasts

### CRAB CAKE

Fried sweet potato and crab cakes with three Caribbean salads

### SURF N' TURF

Oriana Rhodes Fillet steak and lobster surf and turf

### COCONUT

Iced coconut chiboust with caramelised pineapple and mango sauce

### Coffee and Chocolates

Please note that some of these dishes may contain nut extracts

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## Menu A

### STARTERS

#### BACON

Bacon and egg soup

#### CHICKEN

Crispy lemon and parsley chicken with butter poached prawns

#### RED MULLET

Pan fried red mullet on a pissaladière tart with rosemary cream

#### FOIE GRAS

Pressed duck liver terrine with a smoked duck, Orange and walnut salad

#### AVOCADO (V)

Avocado mousse, tomato jelly, goat's cheese cream and cucumber sorbet

### MAIN COURSES

#### TURBOT

Pan fried turbot, fresh asparagus, smoked salmon butter sauce, cucumber and caviar

#### GUINEA FOWL

Roast and Madeira glazed guinea fowl with a morel mushroom and almond cream sauce

#### SOLE

Steamed lobster and sole paupiette with a champagne and fresh herb sauce

#### LAMB

Roast loin of lamb with spicy aubergines, pak choi and lime sour cream

#### ASPARAGUS (V)

White asparagus risotto with a green asparagus, truffle and hazelnut salad

#### BEEF

Fillet of beef with glazed calves sweetbreads and buttered crayfish tails

### DESSERTS

#### TREACLE

Warm treacle tart with marmalade ice cream and thick orange custard cream

#### APPLE

Apple and burnt honey caramel shortbreads with blackberry ice cream

#### CHAMPAGNE

Iced champagne chiboust with fresh strawberries and raspberry coulis

#### CHOCOLATE

Warm chocolate fondant with giottine cherries and cherry ice cream

#### LEMON

Whole lemon and almond pudding with red berries and fresh cream

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A cover charge of £ 15 would be applied to your on board account



## Menu B

### STARTERS

#### BISQUE

Salmon bisque soup with warm smoked salmon

#### LEEK(V)

Leek and shallot pastry with a warm poached egg and red wine vinaigrette

#### CHICKEN

Roast chicken and stuffing ravioli with chestnut cabbage and crispy bacon

#### GOAT'S CHEESE(V)

Goat's cheese pasta with walnut dressed asparagus and asparagus sauce

### MAIN COURSES

#### RED SNAPPER

Fillet of red snapper, champ potatoes, herb butter prawns and rich bisque sauce

#### PORK

Roast pork belly and apples with bacon and egg béarnaise

#### SALMON

Buttered salmon with chorizo risotto and paella garnish

#### DUCK

Roast duck breast with a caramelised onion tart, anchovy fritter and red wine beetroot sauce

#### BEEF

Grilled beef fillet béarnaise with whole grain mustard kidneys and Koffman's cabbage

#### CAULIFLOWER(V)

Lancashire cheese and cauliflower mousse with chestnut mushrooms and spring onion

### DESSERTS

#### APPLE

Crunchy warm apple crumble and custard, caramelised apple and almond sponge with honey ice cream

#### PEANUT

Iced peanut mousse with glazed bananas, chocolate sauce and lime sorbet

#### RHUBARB

Rhubarb and custard cheesecake with rhubarb sorbet

#### CHOCOLATE

Chocolate Jaffa fondant

#### JAM (for 2 people)

Jam roly-poly, hot jam sauce and custard

Please note that some of these dishes may contain nut extracts

A cover charge of £ 15 would be applied to your on board account