

# A LA CARTE

## APPETIZERS

Cornish Crab Meat Cocktail, Granny Smith Apple Jelly, Curly Chicory Salad

Terrine of Chicken, Morels and Foie Gras with Leek and Mustard Vinaigrette

Shrimp Ceviche, Roasted Piquillo Pepper, Soft Spring Rolls, Coconut and Passion Fruit Dressing\*

Whisky Dill Cured Scottish Salmon, Waldorf salad \*

Asparagus and Cream Cheese Terrine, Fig and Walnut Compote

Trio of Melon Cantaloupe Melon Tartar, Lemon Palm Ricotta, Roasted Cashew Nuts  
with Fresh Mint, Midori and tapioca Soup, Water Melon Jelly

Homemade Beef and Red Wine Ravioli Burro Fuso, Gremolata

Shrimp Cocktail with American Dressing or Marie Rose Sauce

Taste of Asia

Pacific Jumbo Shrimp Tempura, Fresh Mango Chilli Sauce

Sesame Shrimp Toast with Sweet and Sour Dip

\* 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.



## ENTRÉES

Pan-seared Loch Duart Salmon Scaloppini, Chervil Beurre Blanc,  
Roasted Shiitake, Scallion Mashed Potatoes

Oven Baked Rack of Dartmoor Lamb\*  
Anna Potato, Creamed Spinach, Rosemary Lamb Jus  
Carved in the dining room by your Maître d'

Grilled Shorthorn Fillet Steak Rossini, Madeira Glaze \*  
Gratin Dauphinoise Potatoes

Grilled Shorthorn Sirloin Steak, Pont Neuf Potatoes \*  
Petit Pois A La Francaise, Crispy Onion Rings, Maitre d'Hotel Butter

Sautéed Jumbo Shrimp with Ouzo  
Spinach and Feta Cheese Pilaf Rice with Toasted Pine Nut

Roast Duck à L'Orange or à L Montmorency for Two  
Almond Crusted Pommes Berny, Braised Cabbage  
Carved in the dining room by your Maître d'  
Please order in advance or by lunch on the day

Châteaubriand for Two\*  
Pommes Dauphine, Baby Vegetables, Béarnaise Sauce  
Carved in the dining room by your Maître d'  
Please order in advance or by lunch on the day

Taste of India  
Specialty Curry made by Your Chef de Cuisine  
Served with Gobi Matter, Pilaf Saffron Basmati Rice, Condiments  
( Please Ask your Maitre d'Hotel for the Daily Special)  
(Please order in advance or by lunch on the day)

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## DESSERTS

Caramelised Banana Crème Brûlée with Palmiers and Almond Cream

Duo of Milk and White Belgium Chocolate Croquant with Espresso Anglaise

Lemon Curd Ricotta Cheese Cake with Ginger Crust, St Clements Cream

Selection of International Cheese from our Cheese Trolley

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