

ALEXANDRIA

R E S T A U R A N T

Our Food Philosophy

Simply put, we love food! And we have all the ingredients to inspire great dining experiences.

Add a pinch of cooking expertise, a generous helping of exceptional produce, a sprinkle of international influences and what have you got? Food heaven. So grab a fork and dive on in...

As with everything we do, our food is an opportunity to celebrate all things British. But in addition to our sustainably sourced produce from home shores – Gressingham Duck, Loch Duart Salmon and Purbeck Dorset ice cream to name but a few – we take influences from the very best international cuisines, carefully selecting local ingredients from around the world. So whatever your tastes, you'll always find something to whet your appetite.

The pride and passion of our chefs is clear to see on each and every plate we serve. Our dedicated and experienced team – from our inspiring Executive Chefs (all ordained into the prestigious *Chaîne des Rôtisseurs* gastronomic society), through our highly skilled galley team of chefs, bakers and pâtissiers, to our knowledgeable and attentive waiters – is simply the very best in the business. And don't forget our wine experts who have selected and paired some of the world's best wines with your dining choices.

But the cherry on the cake is our team of Food Heroes! These leading lights of the contemporary British food scene have lavished their culinary magic on our menus. And Marco Pierre White, the Godfather of modern cuisine, has designed our superb Gala Dinner menu.

As great food makes for a great holiday, especially when complemented with a side order of sea views, we do our very best to make your stay with us as deliciously satisfying as possible.

So, relax, take your time and savour the moment. And when it comes to indulgence, don't try too hard to resist – after all, you are on holiday!

Starters

Smoked Chicken Breast

Potato and Lentil Salad with a Honey and Grain Mustard Dressing (gf)

Potted Norfolk Kipper Pâté

Malt Whisky and Highland Oat Cakes

Deli Meat Selection

Mediterranean Olives, Pickled Vegetables and Continental Breads

Rocket Pesto and Toasted Pine Nut Risotto (v)

Atlantic Prawn Cocktail Always Available

Marie Rose Sauce and Brown Bread

Soup

Celeriac and Apple (gf)

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Smoked Sausage and Pea

Cream of Tomato Always Available

Basil Oil and Croutons (v)

Salad

Waldorf Salad

Walnuts, Apples, Red Grapes, Mayonnaise
and Natural Yoghurt (v) (gf)

Main Courses

Smoked Haddock Fillet

Chive Mashed Potatoes, Sautéed Fine Beans, Poached Egg* and Mustard Cream Sauce (gf)

Fillet of Sea Trout

Crushed Sweet Potatoes, Charred Leek and a Red Pepper Sauce (gf)

Feather Blade of Beef with Smoked Beef Cheek Hash

Creamed Cabbage and Roasted Onion

Ricotta and Spinach Ricciole with Béchamel Sauce

Sun-dried Tomatoes, Rocket and Garlic Roasted Croutons (v)

Grilled Salmon Fillet Always Available

Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast Always Available

Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* Always Available

Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

(v) - Denotes vegetarian option (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. Our wild game menu items may contain shot.

Chef's Choice

Spinach & Ricotta Cannelloni Verdi

with Garlic Bread (V)

Classic Roast

Corn-fed Chicken with Lemon and Thyme Stuffing

Roast Potatoes, Root Vegetables, Garden Peas and Pan Gravy

Daily Grill

Tuna Steak*

Crushed Olive Potatoes, Fine Beans, Kale and Red Pepper Tapenade (gf)

Desserts

Roasted Peach with Crunchy Meringue

with Lemon and Camomile Foam

Gâteau Opera (ls)

Vanilla and Saffron Scented Pear Tart

Creamed Cheese and Apple Cider Ice Cream

Layered Molten Chocolate Cake Signature Dessert

Vanilla Ice Cream

Fresh Seasonal Fruit Salad Always Available

with Cream (gf)

Ice Creams

Vanilla, Maple and Walnut,
Limoncello and Blackcurrant

Sorbet

Champagne

Oreo Cookies and Cream Sundae

Cookies and Cream Ice Cream,
Oreo Cookie Crumb, Chocolate Sauce
and Whipped Cream

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

Recommended Wine

Italian White: Gavi di Gavi, Figini, La Chaira, Piedmont £19.95

Fresh Wine with delicious mineral elegance and fresh orchard fruit flavours with real finesse.

French White: Vouvray Demi-Sec, Domaine Sylvain Gaudron, Loire Valley £19.25

Hints of honey and fresh hay with a backbone of fresh crisp acidity, energetic and vibrant, sweet.

Chilean Red: Single Vineyard Cabernet Franc, Valdivieso, Colchagua Valley £19.50

Valdivieso exhibits black fruit, spice aromas and flavours with perfect balance.

French Red: Côtes du Rhône Les Pierres Brisées, Louis Bernard, Rhone £16.95

Robust, fruity, elegant wine which reflect the character of the southern Rhône.

Dessert Wine: Sauternes (75ml) £3.25

Janneau Armagnac
Tia Maria