

Sunday 10 September 2017
Your Executive Chef is Andy Yull

Today's recommended wines...

White Wine Glass 175ml- Rich & Full Bodied.
Chardonnay, Planeta, Menfi DOC, Sicily
A perfect accompaniment to lighter meat and creamy chicken dishes.
£7.00

White Wine Glass 175ml- Fruity & Off Dry
Riesling 'H', Prinz Von Hessen, Rheingau, Germany
Delicious with crustaceans, shellfish and much Asian cuisine.
£4.95

Rosé Wine Glass 175ml – Fruity
Zinfandel Rosé, The Bulletin, California, USA
A perfect accompaniment for spicy foods, summer salads, fresh fruit or an aperitif.
£4.65

Red Wine Glass 175ml – Soft & Rounded
Côtes du Rhône Les Pierres Brisées, Louis Bernard, France
The perfect partner with meat and game.
£4.30

Red Wine Glass 175ml – Rich & Spicy
Malbec, Kaiken Reserve, Mendoza, Argentina
An excellent match with red meat dishes, duck and game.
£4.95

55 - Denotes vegetarian choice

* Unless 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.

Lighter options...

Prawn Salad Monte-Cristo
Egg, Palm Hearts, Tomatoes and Croutons

Quorn Stir-Fry
Oriental Vegetables and Egg Noodles (v)

Cantaloupe Melon
Summer Berry Smoothie

Hot Sandwich
Smoked Salmon* and Cream Cheese Bagel
Curly Fries

Salads

Cold Meat Platters – Cooked Ham, Preserved Ox Tongue, Roast Chicken, Game Pie

Side Salads – Mixed Leaves, Red Onion, Tomato, Cucumbers, Peppers, Beetroot, Radish, Celery Salad, Celery, Cress, Cottage Cheese, Hard Boiled Egg, Potato, Coleslaw

Dressings – French, Vinaigrette, Balsamic and Red Wine, Thousand Island, Gribiche, Blue Cheese, Low Fat

Starters

Assorted Vegetable Sushi
Soy Sauce and Wasabi (v)

Mini Quiche Lorraine

Scotch Broth

Main Courses

Seafood Pie
Garlic Bread, Savoy Cabbage and Vegetable Crisps

Roast Loin of Pork
Parsley and Onion Stuffing, Roast Potatoes, Baby Carrots, Savoy Cabbage, Pan Gravy and Apple Sauce

Pork and Bramley Apple Puff Pastry Pie
Creamed Potato, Swede and Courgettes

Mushroom Saagwala in a Spinach and Korma Sauce
Aromatic Rice, Naan Breads and Condiments (v)

Desserts

Oven-Baked Rice Pudding
Nutmeg and a Warm Raspberry Sauce

Passion Fruit and Mango Meringue
Chantilly Cream

Ice Cream
Sweet Sauce

Cheeseboard

A selection of Regional British and Continental Cheese with Biscuits