

Saturday 9 September 2017

Your Executive Chef is Andy Yuill

Today's recommended wines...

White Wine Glass 175ml – Fresh & Crisp

Sauvignon Blanc, Stoneburn, Marlborough, New Zealand

£5.15

Particularly good with grilled fish.

White Wine Glass 175ml – Fruity & Aromatic

Chardonnay, Wandering Bear, California, USA

£ 4.25

A great match with rich seafood dishes and roast chicken

Rosé Wine Glass 175ml – Fruity & Aromatic

Melopée de Gavoty Rosé, Domaine Gavoty, Côtes de Provence, France

£5.25

A fine aperitif wine that is well matched to seafood & Mediterranean cuisine.

Red Wine Glass 175ml – Soft & Rounded

Côtes du Rhône Les Pierres Brisées, Louis Bernard, France

£4.30

The perfect partner with meat and game.

Red Wine Glass 175ml – Rich & Spicy

Malbec, Kaiken Reserve, Mendoza, Argentina

£4.95

An excellent match with red meat dishes, duck and game.

(v) – Denotes vegetarian choice

* 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.

Lighter options...

Asian Fresh Fruit

and Crunchy Vegetable Salad Spiced Passion Fruit Dressing (v)

Warm Roast Turkey Breast and Chorizo Sausage Salad

Cranberry Relish and Crusty Sage and Onion Bread

Poached Rhubarb Greek Yoghurt

Ginger Spiced Tuile Biscuit

Hot Sandwich

Creamy Chestnut Mushroom Jumbo Croissant

Chunky Chips (v)

Salads

Cold Meat Platters - Cooked Ham, Salami Sausage, Roast Beef*, Poultry Pie

Side Salads – Mixed Leaves, Red Onion, Tomato, Cucumber, 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

Half Avocado Pear

Gribiche Dressing and Spanish Tomato Bread

Award Winning Bury Black Pudding Hash

Fried Duck Egg* and Crisp Pancetta

Lentil

Cheese Croûton (v)

Main Courses

Grilled Portuguese Sardines

Spicy Vinegar Dressing, Saffron Confit Potatoes, Broccoli and Vichy Carrots

Cottage Pie

Buttered Leeks and Cauliflower

Orzo Pasta

Sweet Cherry Tomato Sauce, Crumbled Feta Cheese and Chopped Black Olives (v)

Chicken and Ginger Adraki Murgh

Steamed White Rice, Naan Breads, Condiments and Chutneys

Desserts

Orange Marmalade Sponge Pudding

Grand Marnier Custard

Marshmallow and Chocolate Coated Biscuit Cake

Ice Cream

Sweet Sauce

Cheeseboard

A selection of Regional British and Continental Cheese with Biscuits