

— STARTERS —

White Crab and Tiger Prawn Cocktail
Mango, Sourdough Crisps, Curry Oil Mayonnaise

Scottish Langoustine Ravioli
Bagna Cauda, Parsley Purée

Special Cured Highland Salmon
Duck Egg, Baby Fennel Salad, Herb Croûtons

Duck Liver Parfait
Mandarin Gel, Fig Chutney, Warm Toasted Brioche

Warm Salad of Anjou Squab Pigeon Breast
Textures of Beetroot, Raspberry Vinaigrette (gf)

Bayonne Ham
Gruyère Gougère, Vegetable Chiffon, Olive Oil Jelly

Oak Smoked Venison Tartare
Soused Radish, Heritage Beetroot, Horseradish

Tartlet Maintenon
Poached Quail Eggs, Wild Mushrooms, Black Truffle Hollandaise (v)

Soup of the Season

— MAIN COURSES —

Grilled Maine Lobster Glazed with Thermidor Charentes Butter
Pommes Anna, Baby Spinach, House Salad

Atlantic Halibut Boulangère
Nage of Venus Clams, Baby Samphire

Torchon of Native Wild Line Caught Sea Bass
Warm Potato Terrine, Creamed Leeks, Pommery Mustard, Red Wine Jus

Duck Specialties
Glazed Gressingham Breast, Cannelloni of Duck Leg, Duck Rillettes
Orange Purée, Red Cabbage, Spiced Jus

Côte de Veau
Prime Cutlet of English Grass Fed Rose Veal
Parsley Pomme Purée, Baby Vegetables, Charcutière Sauce (gf)

Herb Crusted Rack of Salt Marsh Lamb
for two carved at your tableside
Gratin Potatoes, Provençal Vegetables, Lamb Jus

10oz 28 Day Aged Grain Finished Angus Beef New York Strip
Pont Neuf Potatoes, Creamed Celeriac, Shallots

Confit Byaldi
Coat Curd, Heritage Cherry Tomatoes, Salad of Marinated Baby Vegetables,
Caramelised Red Shallot Chutney (v) (gf)

Should you wish to order an additional dish, a supplement charge of \$7.50 will apply.
Please note that some of these dishes may contain nuts or nut extracts

(v) - denotes vegetarian (gf) - denotes gluten free

Please be advised that some of our products may contain allergens. Individuals sensitive to any allergen
should contact a member of staff prior to consumption.

*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 & shellfish may increase your risk
of foodborne illness, especially if you have certain medical conditions.

— DESSERTS —

Fine Lemon Île Flottante Brûlée
Manuka Honey Crust, Crème Anglaise

Rum Baba with Lime Marmalade
Citrus Fruits, Crème Chantilly and Fine Demerara Rum

Vanilla Poached Anjou Pear with
Warm Valrhona Chocolate Sauce
Herb Florentine, Raspberries, Candied Bitter Sweet Avola Almonds

Warm Agen Prune and Armagnac Tart
Walnut Madeleine, Cornish Clotted Cream

Wild Strawberry Crèmeux
Thai Basil, Watermelon, White Chocolate (gf) (ls)

Hot Pistachio Soufflé
Pomegranate and Rose Scented Ice Cream

Chocolate Ganache and Delicate Tonka Bean Mousse
Speculaas Biscuit, Olive Oil Ice Cream

— CHEESE —

Fine Cheese Trolley
Artisan Bread, Crafted Biscuits, Sun dried Fruits

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(gf) - denotes gluten free (ls) - denotes low sugar

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