

Sunday 3 February 2013

Your Executive Chef is Trevor Glass

Tonight's recommended wines...

South African White

Nelson Estate Sauvignon Blanc, Paarl – £15.95

Vibrant, dry, fruity, award-winning South African Sauvignon Blanc from talented young winemaker Lisha Nelson, whose family owns Nelson Estate in the Paarl region in the Western Cape.

The perfect accompaniment to Haddock.

Australian Rose

Bush Telegraph, Cabernet Sauvignon/Merlot Rosé South Eastern Australia – £15.65

Before the development of long distance telegraph wires in the outback, the 'Bush-Telegraph' was the way people would hear news from the towns, passed by word-of-mouth from one traveller to the next - so you heard it on the grapevine... Vibrant pink in colour, this wine has aromas of fresh raspberries with a hint of mint and is balanced by a clean, fresh finish. 13.5% abv.

The perfect accompaniment to Roast Chicken.

Bordeaux Red

Corney & Barrow Claret – £14.95

A modern claret combining vivid, red fruit and floral aromas with classic structure from a harmonious blend of Merlot, Cabernet Sauvignon & Cabernet Franc

The perfect accompaniment to Sirloin Steak.

Rhône Red

Côtes du Rhône, Vignobles Gonnet – £16.95

A beautifully made Côtes-du-Rhône from highly-regarded winemakers, Vignobles Gonnet.

This wine is outstanding for its elegance and structure, exuding all the violet, dried herb and spicy dark fruit for which this classic wine region is famous.

The perfect accompaniment to Venison.

After Dinner Specials

Cointreau (50ml) £3.75

Courvoisier*** (50ml) £3.75

* Subject to availability.



Food Fact

Blueberries are one of the only natural foods that are truly blue in colour!
The pale powder-like protective coating on the skin is called 'the bloom'

(V) – Denotes vegetarian choice

Please note that some of these dishes may contain nuts or nut extracts

* 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.

Our wild game menu items may contain shot.

Chef's recommended menu...

Green Peppercorn Pâté with Red Onion Marmalade and Oatcakes

Roast Chicken with Lemon and Thyme Stuffing, Duck Fat Roast Potatoes, Garden Peas and Pan Gravy

Crème Caramel with Chocolate and Cinnamon Sugared Choux Paste

Starters

Smoked Fish with a Light Horseradish New Potato Salad and Brown Bread and Butter

Green Peppercorn Pâté with Red Onion Marmalade and Oatcakes

Asparagus and Parmesan Risotto (v)

Soups

Oxtail with Fino Sherry

Purée of Root Vegetable with Sage Croutons (v)

Main Courses

Baked Haddock Fillet with Welsh Rarebit, New Potatoes, Broccoli Florets and Tomato Chutney

Roast Chicken with Lemon and Thyme Stuffing, Duck Fat Roast Potatoes, Garden Peas and Pan Gravy

Grilled Grass-Fed Sirloin Steak with Confit Tomato, Oven-Baked Shallots, French Fries and Creamy Green Peppercorn Sauce*

Slow-Cooked English Pork Belly with Thyme, Baked Onion, Mashed Potatoes Whipped with Cream and Pan Gravy

Venison Pot Roast with Prune and Chocolate Game Sauce, Butter-Glazed Baked Potatoes and Roasted Parsnips

Baked Goat's Cheese on Walnut Bread with Fruit and Nut Quinoa and Stir-Fried Vegetables (v)

Regional Favourite

Creole Shrimps with Pina Colada Rice

Lighter Options

A selection of lighter Starters and Main Courses are also available, simply ask your waiter.

Main courses are accompanied by New Potatoes and Sautéed Courgettes with Cracked Black Pepper

Desserts

Blueberry and Sloe Gin Frangipane Tart with Vanilla Bean Sauce

Crème Caramel with Chocolate and Cinnamon Sugared Choux Paste

Meringue Swan with Sticky Toffee Pudding Cream

Poached English Pears with White Wine and Vanilla

Ice Creams – Vanilla, Blackcurrant Cheesecake, Elderflower

Sorbet – Quince

Cheeseboard

A selection of Regional British and Continental Cheese with Biscuits and Dried Fruits