

Monday 4 February 2013

Your Executive Chef is Trevor Glass

Tonight's recommended wines...

Chilean White

Viña Mar, Chardonnay Reserva, Casablanca Valley – £15.25

Viña Mar's Chardonnay Reserva offers appealing tropical fruit flavours and has the light, buttercream texture of the world's most classic Chardonnays. Based in Chile's prestigious Casablanca Valley, Viña Mar produces wines with outstanding fruit purity and freshness. 13.5% abv.

The perfect accompaniment to Rainbow Trout.

Australian White

Unwooded Chardonnay, The Lane, Adelaide Hills – £18.95

The Lane Vineyard is situated in the relative cool of the sunny Adelaide Hills, giving wines of great finesse. This elegant unoaked Chardonnay offers a medium wine with delicious tropical fruit flavours and underlying acidity that keeps the wine fresh and vibrant. 13.5% abv.

The perfect accompaniment to Turkey Breast and Smoked Pork Lion.

Alsace White

Gewurztraminer Collection, Cave de Ribeauville – £19.95

Gewurztraminer is a strong contender for the most aromatic grape variety on the planet, with powerful lychee and tea rose aromas.

The perfect accompaniment to Vegetable Biryani.

Rhône Red

Côtes du Rhône, Vignobles Gonnet – £16.95

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

The perfect accompaniment with Partridge.

After Dinner Specials

Jameson (50ml) £3.75

Graham's Port (100ml) £3.75

* Subject to availability.



Food Fact

A lot of people don't realize that tomatoes are actually a fruit and not a vegetable. Although classified as a fruit, tomatoes have nutrients found in both vegetables and fruit

(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...

Cream of Chicken, Mushroom and White Wine

Pan-Fried Whole Rainbow Trout with Prawns, Almonds, Capers, Croquette Potatoes, Sugar Snap Peas and Nut Brown Butter

Chilled Irish Cream Soufflé with a Dark Chocolate Cream Centre and Biscotti

Starters

Chicken Liver Parfait with Kumquat Chutney and Wholemeal Toast

Sundried Tomato Cheesecake with Pesto Dressing and Mixed Leaves (v)

Smoked Salmon Benedict on a Warm Muffin*

Soups

Baked Pumpkin and Coconut with Toasted Seeds (v)

Cream of Chicken, Mushroom and White Wine

Main Courses

Pan-Fried Whole Rainbow Trout with Prawns, Almonds, Capers, Croquette Potatoes, Sugar Snap Peas and Nut Brown Butter

Honey-Glazed Smoked Loin of Pork with Cheesy Creamed Potato, Caraway Seed Cabbage and Madeira Sauce

Traditional Roast Turkey with Stuffing, Roast Potato, Brussel Sprouts, Pan Gravy and Cranberry Sauce

Roast Breast of Partridge with Pearl Barley and Bacon Pilaf, Morel Mushroom Sauce, Savoy Cabbage and Vegetable Chips*

Braised Beef Casserole with Thyme Dumplings, Creamed Cabbage and Honeyed Carrots

Vegetable Biryani with Raita, Condiments and Poppadoms (v)

Regional Favourite

Caribbean Fried Chicken with Red Beans and Rice

Lighter Options

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

Main courses are accompanied by your choice of Parmentier Potatoes and Buttered Green Beans

Desserts

Black Cherry Clafoutis Tart with White Chocolate Ice Cream

Tuscan Pear Coffee and Hazelnut Cake with Red Plum Sauce and Whipped Cream

Chilled Irish Cream Soufflé with a Dark Chocolate Cream Centre and Biscotti

Fresh Fruit Salad

Ice Creams – Vanilla, Honey and Ginger, Sticky Toffee Fudge

Sorbet – Blackcurrant

Cheeseboard

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