

Tuesday 5 February 2013

Your Executive Chef is Trevor Glass

Tonight's recommended wines...

Loire White

Muscadet de Sevre et Maine sur lie, Château du Poyet – £16.95

The vineyards of Muscadet are south-east of Nantes near the mouth of the Loire river. The wine features a touch of complexity on the nose brought about by ageing on the lees, while the palate is well balanced with surprisingly good weight and concentration followed by a dry, clean, crisp finish.

The perfect accompaniment to Seafood.

Californian Rose

Delicato Family Vineyards Zinfandel Rose – 17.15

Vibrant pink in colour this is a medium, fresh, juicy Rose that seems full of Californian sunshine. Made by the Delicato family who have been making wine in California for over eighty years, from California's favourite grape, Zinfandel.

The perfect accompaniment to Vegetable Frittata.

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 Roast Beef.

Languedoc Red

La Place Merlot, IGP Pays d'Oc – £12.50

This medium bodied Merlot is soft and elegant with ripe damson fruit character, subtle tannin and a long elegant finish.

The perfect accompaniment to Lamb Saddle.

After Dinner Specials

Courvoisier*** (50ml) £3.75

Graham's Port (100ml) £3.75

* Subject to availability.



Food Fact

Mahi-mahi, Hawaiian for 'very strong', is also called Dorado, Spanish for 'golden', due to this fish's dazzling metallic golden hues.

(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 Plum Tomato with Golden Croutons (v)

Fillet of Mahi Mahi with Crushed Peas, Crab and Saffron Mash, Sautéed Okra and Shrimp and Pineapple Salsa

Harveys Bristol Cream Sherry Trifle

Starters

Fan of Galia Melon with Parma Ham and Black Figs

Warm Chestnut Mushroom Salad with Garlic Balsamic Drizzle (v)

Dill Cured Swedish Salmon with Sweet Honey and Mustard Dressing with Spelt Rye Bread*

Soups

Cream of Plum Tomato with Golden Croutons (v)

Chilled Piña Colada with a Citrus Biscuit (v)

Main Courses

Fried Fish and Seafood Mixed Platter with Hand-Cut Chips, Marrow Fat Mushy Peas and Mascarpone and Basil Tartare Sauce

Prime Roast Rib of Beef with Yorkshire Pudding, Roast Potatoes, Cabbage and Pan Gravy*

Fillet of Mahi Mahi with Crushed Peas, Crab and Saffron Mash, Sautéed Okra and Shrimp and Pineapple Salsa

Chicken Breast Cacciatore with Penne Pasta and Grilled Courgettes

Roast Saddle of lamb with Creamy Potato and Cheese Bake, Leaf Spinach and Redcurrant Jus*

Mediterranean Vegetable Frittata with Roasted Red Pepper Coulis and Rosemary-Roasted New Potatoes (v)

Great British Favourite

Salad of Poached Tiger Prawns with Salad Leaves, Cucumber, Avocado and Mango with Chardonnay Vinegar and a Mango Chutney Dressing

Lighter Options

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

Main courses are accompanied by Fondant Potatoes and Savoy Cabbage

Desserts

Bramley Apple Crumble with Double Cream Custard

Cranachan – Whipped Cream, Whisky, Honey, Raspberries and Oatmeal with a Shortbread Petticoat Tail

Harveys Bristol Cream Sherry Trifle

Black Cherries in Cognac

Ice Creams – Vanilla, Banana and Pecan Cheesecake, Peach and Mango

Sorbet – Orange

Cheeseboard

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