

Wednesday 6 February 2013

Your Executive Chef is Trevor Glass

### *Tonight's recommended wines...*

#### *Italian White*

**Villa Bianchi Verdicchio dei Castelli di Jesi, DOC Classico, Umani Ronchi, Marche – £14.50**

The town of Jesi in south-eastern Italy boasts many castles or castelli. Verdicchio is its most famous export; a characterful, dry, fresh and vibrant white wine with typical almond flavours. 12% abv.

The perfect accompaniment to Seabass.

#### *Australian White*

**Mullygrubber, Semillon Chardonnay, Warburn Estate – £14.95**

In cricketing parlance, a mullygrubber is a delivery which scuttles along the ground and takes out an unsuspecting batsman's stumps. This Mullygrubber is as fresh and engaging as the Aussie winemakers who made it. A medium wine packed with peach and melon flavours, it finishes with a crisp, refreshing tang. 12% abv.

The perfect accompaniment to Chicken and Porcini Mushroom tart.

#### *Australian Red*

**Billi Billi Shiraz, Mount Langi Ghiran, Victoria – £17.95**

Mount Langi is one of Australia's greatest producers of Shiraz. The Billi Billi is named after a local Aborigine chieftan. This is a robust, well structured wine dripping with blueberry fruit..

The perfect accompaniment to Roast Lamb.

#### *Bordeaux Red*

**Réserve Mouton Cadet St Emilion, Baron Philippe de Rothschild S.A – £24.95**

A medium light bodied wine, Made from a Merlot dominant blend. Dark red in colour it has aromas of red berry, spice and caramel aromas with blackcurrant and cherry flavours.

The perfect accompaniment to Sirloin.

#### *After Dinner Specials*

Bailey's (50ml) £3.75

Courvoisier\*\*\* (50ml) £3.75

\* Subject to availability.



#### **Food Fact**

You can buy square watermelons in Japan, these were developed to stack better in supermarkets!

(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...*

Crumbled Feta Cheese, Watermelon and Pumpkin Seed Salad (v)

Roast Monkfish Tail, Red Wine, Pancetta and Button Mushrooms with Steamed Rice and Baby Peas with Onion and Lettuce

Baked Eccles Pie with Creamy Custard

### *Starters*

Crumbled Feta Cheese, Watermelon and Pumpkin Seed Salad (v)

Parma Ham Bruschetta with Peach, Oven-Dried Plum Tomato and Carrot and Celeriac Mustard Mayonnaise

Smoked Haddock Fishcake with Hollandaise Sauce

### *Soups*

Beef and Beetroot with Sour Cream and Chive

Vegetable Consommé with Tomato and Tapioca (v)

### *Main Courses*

Crispy Sea Bass Fillet with Ginger, Stir-Fried Vegetables, Hoi Sin Sauce and Egg Noodles

Roast Leg of Lamb with Potatoes and Onions Oven-Cooked in Vegetable Stock, Garden Peas and Mint Sauce\*

Grilled Grass-Fed Australian Sirloin Steak with Straw Potatoes, Green Beans and Wild Mushroom Sauce\*

Creamed Chicken and Porcini Mushroom Filo Tart with Tomato Couscous and Courgette Ribbons

Roast Monkfish Tail, Red Wine, Pancetta and Button Mushrooms with Steamed Rice and Baby Peas with Onion and Lettuce

Puff Pastry Parcel of Leek, Mushroom and Walnut with Sweet Potato Mash and Porcini Mushroom Sauce (v)

### **Regional Favourite**

Caribbean Corned Beef and Rice

### *Lighter Options*

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

*Main courses are accompanied by your choice of Creamed Potatoes and Sugar Snap Peas*

### *Desserts*

Baked Eccles Pie with Creamy Custard

Chocolate and Fudge Layered Cream Gateau

Lemon Tart with Strawberry Compote

Poached Kumquats in Cointreau Syrup

Ice Creams – Vanilla, Peach and Mango, Maple and Walnut

Sorbet – Passion Fruit

### *Cheeseboard*

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