

Thursday 7 February 2013

Your Executive Chef is Trevor Glass

Tonight's recommended wines...

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 Duck breast.

Chilean White

Viña Mar, Chardonnay Reserva, Casablanca Valley – £15.25

A medium dry wine offering appealing tropical fruit flavours and has the light, buttercream texture of the world's most classic Chardonnays.

The perfect accompaniment to Seafood Vol-au-Vent.

Australian Red

Cranswick Smith Bin 19 Cabernet Merlot – £15.25

This smooth, supple red wine is made at Cranswick Smith's state-of-the-art winery in sunny Griffith, South-East Australia. This Cabernet-Merlot blend offers ripe, juicy blackcurrant fruit laced with spice flavours, without being too heavy. 13% abv.

The perfect accompaniment to Lamb Rack.

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 Beef Tongue.

After Dinner Specials

Amarula (50ml) £3.75

Graham's Port (100ml) £3.75

* Subject to availability.



Food Fact

In Judaism, lentils are considered to be a food for mourners because of their round shape symbolizing the circle of life.

(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...

Papaya, Pineapple and Bamboo Shoot Salad with Passion Fruit Oil (v)

Honey-Glazed Gressingham Duck Breast with Fried Potatoes, Garden Peas and Pancetta*

Dark Valrhona Chocolate and Grand Marnier Tart with Devonshire Clotted Cream

Starters

Papaya, Pineapple and Bamboo Shoot Salad with Passion Fruit Oil (v)

Mixed Platter of Prosciutto, Olives, Focaccia and Prawns

Steamed Rope-Grown Irish Mussels with Bacon and Cider Sauce and Saffron Fettuccine

Soups

Cabbage and Cider with Rye Bread Croutons (v)

Ham and Lentil

Main Courses

Seafood Vol-au-Vent with New Potatoes and Sugar Snap Peas

Roast Rack and Confit of Lamb with Fried Potatoes and Redcurrant Jus*

Honey-Glazed Gressingham Duck Breast with Fried Potatoes, Garden Peas and Pancetta*

Beef Tongue with Butter-Glazed Baked Potatoes, Swede and Turnip Purée and Oxtail Sauce

Chicken Breast Pan-Fried in Egg Batter with Parmesan Risotto and Ratatouille

Stir-Fried Quorn Chow Mein with Spring Roll (v)

Regional Favourite

Roast Pork with Rum, Spices and Creamed Sweet Potatoes

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 Dauphinoise Potatoes and Butter-Glazed Carrots

Desserts

Rum-Baked Bananas with Caramel Sauce, Pecan Nuts and Devonshire Clotted Cream Ice Cream

White Wine Syllabub with Short Bread Biscuit

Dark Valrhona Chocolate and Grand Marnier Tart with Devonshire Clotted Cream

Poached Apricots in Cognac

Ice Creams – Vanilla, Coffee, Blackcurrant Cheesecake

Sorbet – Melon

Cheeseboard

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