

Friday 8 February 2013

Your Executive Chef is Trevor Glass

Tonight's recommended wines...

Italian White

Fiano, Mandra Rossa, Sicily – £16.50

Fiano is a grape native to southern Italy and in the hands of the winemakers at Mandra Rossa in Sicily, produces fabulously fruity, easy to drink white wine which matches a wide range of food. 13.5% abv.

A perfect accompaniment to Rolled Fillet of Plaice.

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.

A perfect accompaniment to Chicken.

Italian Red

Podere Montepulciano d'Abruzzo, Umani Ronchi, Abruzzo, – £12.95

The vineyards of d'Abruzzo tumble down the mountains towards the Adriatic and are the source of this robust, fruity wine from the Montepulciano grape. This is medium bodied and dry, with a finely textured structure and ripe, plummy fruit. 13% abv.

A perfect accompaniment to Leg of Pork.

Argentinian Red

Malbec Bodega Catena Zapata, Mendoza, – £17.15

The iconic red grape of Argentina made by the country's most famous and revered winemaker, Nicolas Catena. Deeply coloured, rich mellow black fruit with a textured, ripe tannic structure make this the perfect wine for red meat. 13.5% abv.

A perfect accompaniment to Sirloin Steak.

After Dinner Specials

Amaretto (50ml) £3.75

Graham's Port (100ml) £3.75

* Subject to availability.



Food Fact

Pavlova is named after the Russian ballerina Anna Pavlova who visited Australia and New Zealand in 1929.

(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...

Fan of Sweet Summer Melon with Red Berry and Cassis Jelly (v)

Roast English Leg of Pork with Crackling, Sage and Onion Stuffing, Roast Potatoes, Pan Gravy and Apple Sauce

Sticky Stem Ginger and Sundried Fig Pudding with an aromatic Vanilla Pod Sauce

Starters

Fan of Sweet Summer Melon with Red Berry and Cassis Jelly (v)

Classic Atlantic Prawn Cocktail with Cucumber, Lettuce and Wholemeal Treacle Bread

Puff Pastry Parcel of Veal Kidneys in a Cream Pancetta and Mushroom Sauce

Soups

Minestrone garnished with Pesto Oil (v)

Lamb and Pearl Barley

Main Courses

Rolled Fillet of Plaice in a Duglere Sauce with Brown Crab Timbale, New Potatoes and Braised Fennel

Roast English Leg of Pork with Crackling, Sage and Onion Stuffing, Roast Potatoes, Pan Gravy and Apple Sauce

Grilled Grass-Fed Sirloin Steak in a Rich Red Wine Sauce with Straw Potatoes, Green Beans and Hampshire Watercress*

Bread Crumbed Breast of Chicken with Cream Cheese and Chive filling served with Penne Pasta in a Caesar Sauce

Spaghetti Carbonara with Garlic Ciabatta

Mediterranean Vegetables in Tempura Batter served in a Filo Pastry Basket with Sweet Chilli Sauce and Garlic, Ginger and Spring Onion Fried Rice (v)

Regional Favourite

Macaroni Cheese and Corn Pie with Trinidad Potato Salad (v)

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 Croquette Potatoes and Green Beans

Desserts

Sticky Stem Ginger and Sundried Fig Pudding with an aromatic Vanilla Pod Sauce

Kiwi Fruit Pavlova with Passion Fruit Curd

Crème de Cacao Valrhona Chocolate Pot with a Marmalade Surprise and Spiced Biscuit

Fresh Fruit Salad

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

Sorbet – Tropical Mango

Cheeseboard

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