

Saturday 9 February 2013

Your Executive Chef is Trevor Glass

Tonight's recommended wines...

Burgundy White

St Aubin La Pucelle, Domaine Roux Pere et Fils – £29.95

The Burgundy village of St Aubin is rapidly establishing a reputation to rival its more famous neighbours in Puligny, producing classic Chardonnay wines which are fermented and aged in oak to give complex, balanced flavours of real distinction. 14% abv.

The perfect accompaniment to Lobster and Seabass.

Spanish White

Marqués de Riscal, Sauvignon Blanc, Rueda – £16.50

Marqués de Riscal can trace its origins back to 1858 and are pioneers in the growing of Sauvignon Blanc in Rueda. This wine is made using cool fermentation in order to preserve all the freshness and aromas that make this varietal so delicious. 13% abv.

The perfect accompaniment to Goat's Cheese Crostin and Morel Mushroom Soufflé.

Australian Red

Cranswick Smith Bin 19 Cabernet Merlot – £15.25

This Cabernet-Merlot blend offers ripe, juicy blackcurrant fruit laced with spice flavours, without being too heavy.

The perfect accompaniment to Rack of Lamb.

Bordeaux Red

Corney & Barrow Claret, Bordeaux – £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 Breast of Duck.

After Dinner Specials

Courvoisier*** (50ml)	£3.75
Graham's Port (100ml)	£3.75

* Subject to availability.



Food Fact

Did you know Asparagus is a member of the Lily family and it used to be called 'Sparrow Grass'.

(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...

Venison, Whiskey and Almond Pate with Oxford Sauce and Quince Jelly Tartlet and Oatcakes

Goat's Cheese Crottin and Morel Mushroom Twice-Baked Soufflé with Rosemary Breads and Hazelnut Sauce (v)

Orange and Ricotta Mousse flavoured with Bacardi

Starters

Venison, Whiskey and Almond Pate with Oxford Sauce and Quince Jelly Tartlet and Oatcakes

Oak-Smoked Scottish Salmon with Capers, Onion and Buttered Wholemeal Bread*

Steamed Buttered Asparagus with Fried Hen Egg and Parmesan Crisp (v)*

Soups

Wild Mushroom and White Wine (v)

Petite Marmite with Lean Beef, Chicken, Vegetables and a French Stick Crisp Bread

Main Courses

Maine Lobster Newburg in a Sabayon Cheese Gratin with Marquise Potatoes and Seafood Ragout

Rack of Lamb with Balsamic Onions, Garden Peas, Sliced Potatoes and Rosemary Jus*

Maple-Glazed Breast of Gressingham Duck with Cranberry Wine, Sweet Potato Mash and Savoy Cabbage*

Prime Carved Roast Rib Eye with Yorkshire Pudding, Pan Gravy, Cabbage and Roast Potatoes

Pan-Fried Fillet of Sea Bass with Shallot, Tomato and Basil Dressing, Potatoes Poached in Olive Oil, Carrots and Green Beans

Goat's Cheese Crottin and Morel Mushroom Twice-Baked Soufflé with Rosemary Breads and Hazelnut Sauce (v)

Main courses are accompanied by your choice of Fondant Potatoes and Cauliflower Gratin

Lighter Options

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

Desserts

Pear Tarte Tatin with Vanilla Bean Ice Cream

Fresh Strawberries with Whipped Cream, Toasted Flaked Almonds and a Warm Chocolate Biscuit

Orange and Ricotta Mousse flavoured with Bacardi - we are pleased to offer this special dessert created by Joe Xavier, Junior Sous Chef on Ventura and Semifinalist Winner of the Dessert Category in the Sixth Bacardi Cruise Competition

Poached Plums in Mulled Wine Syrup

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

Sorbet – Pink Grapefruit

Cheeseboard

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

Featuring a Port-marinated Stilton Round