

## STARTERS

**Red pepper hummus (V, VE)**

Baby lettuce, charred lemon, flat bread

**Smoked salmon mousse**

Cucumber sour cream, toasted brioche

**Prawn cocktail (GF) Always Available**

Marie rose sauce

**House salad (V, VE, GF) Always Available**

Seasonal leaves, fennel, cucumber, tomato and olives with ranch, honey mustard or vinaigrette dressing

**Caesar salad Always Available**

Romaine lettuce, golden croutons, caesar dressing, shaved parmesan cheese, grilled chicken or prawns optional

**Cock-a-leekie (GF)**

Chicken consommé, rice, leeks, prune julienne

**Cream of broccoli soup (V, GF)**

Toasted almond flakes

**Iberico pork and vegetable tempura**

Pickled ginger, soy sauce and mango salad

## MAIN COURSES

**Grilled red snapper fillet (GF)**

Coriander butter, roast sweet potato, okra and courgette

**Coq au vin**

Red wine, bacon, pearl onions, mushrooms, tagliatelle

**Herbed roast leg of lamb**

Braised potatoes, ratatouille, breadcrumb roasted cauliflower, redcurrant sauce

**Butternut squash lasagne (V, GF)**

Layered spinach, caramelised onion and ricotta cheese, side salad

**Grilled or poached fish of the day Always Available**

Garlic and San Marzano tomato fondue, boiled or fried potatoes, seasonal vegetables or house salad

**Grilled breast of chicken (GF) Always Available**

Thyme, lemon, virgin olive oil, boiled or fried potatoes, seasonal vegetables or house salad

**Roast vegetable and caramelised red onion tarte tatin (V) Always Available**

Apricot compote, house salad

(V) Vegetarian

(GF) Gluten-free

(GO) Gluten free option available

(VE) Vegan

(VO) Vegan option available

\*All our food and drinks are prepared in environments that use ingredients containing allergens and gluten and there is a risk that traces may be found in prepared items. If you are sensitive to allergens and/ or have intolerances, please speak to your Waiter who will advise you of the menu options available to you. While all the food we serve on board is prepared to the highest health and safety standards, public health services have determined that consuming 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.

### DESSERTS

#### Chocolate and coconut pudding (V)

Served warm with a chocolate tuile

#### Opéra gâteau (V)

Layered sponge cake and coffee glaze, custard

#### Dutch cherry torte (V)

Puff pastry, cream, cherries

#### Sugar free blackberry and anise mousse (GF)

Mixed berry coulis

#### After eight coupe (V, GF)

Mint chocolate chip ice cream, chocolate sauce, whipped cream, chocolate shavings

#### Homemade apple pie (V) Always Available

Served warm with custard or vanilla ice cream

### ICE CREAM AND SORBET

Vanilla, chocolate, strawberry or mint chocolate chip ice cream

Lemon sorbet

Sugar free daily flavour

### CHEESE

British and continental cheese selection Always Available

Crackers, fresh fruit, nuts

### COFFEES

Espresso   Cappuccino   Flat white   Caffè latte

### SPECIALITY COFFEES 2.50\*

**Highland coffee** Chivas Regal, coffee and a generous helping of cream

**Chocolate orange coffee** Grand Marnier, hot chocolate and a generous helping of cream

**Café royal** Martell VS and hot coffee, topped with cream

**Italiano coffee** Sambuca, coffee and a generous helping of cream

### COGNACS, BRANDY AND PORTS

**Martell VS**

**2.90\***

**Sandeman ruby port**

**Martell VSOP**

**3.50\***

**Cockburn's special reserve port**

**Cardenal Mendoza**

**3.00\***

(V) Vegetarian

(GF) Gluten-free

(GO) Gluten free option available

(VE) Vegan

(VO) Vegan option available

\*All our food and drinks are prepared in environments that use ingredients containing allergens and gluten and there is a risk that traces may be found in prepared items. If you are sensitive to allergens and/ or have intolerances, please speak to your Waiter who will advise you of the menu options available to you. While all the food we serve on board is prepared to the highest health and safety standards, public health services have determined that consuming 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.