

STARTERS

Tomato terrine (V, VE, GF)

Mixed leaves, white balsamic dressing

Smoked fish platter

Peppered mackerel, smoked salmon, oatcakes, chive and mustard dressing

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

Chicken consommé (GF)

Vegetable julienne, spring onion

Celery soup (V, VE, GF)

Fried basil

Baked escargots

Whipped garlic and parsley butter, garlic baguette

MAIN COURSES

Pan-fried sole fillet

Confit potato, steamed green beans, brown butter, lemon and caper sauce, croutons

Grilled chicken breast (GF)

Potato gratin, braised shallots, steamed broccoli, Madeira sauce

Roast striploin of Angus beef*

Château potatoes, Yorkshire pudding, seasonal vegetables, gravy, horseradish sauce

Vegetable vindaloo (V, VE, GF)

Chickpea, cauliflower, potato, sweet pepper and tomato curry, basmati rice, mango chutney

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

Treacle sponge pudding (V)
Whipped cream

Baked chocolate mousse cake
Mascarpone cream

Bakewell cheesecake (V)
Raspberry jam, caramelised nuts

Sugar free fruit pillow (V)
Whipped cream, poppy seed fruit salad

Coupe Madagascar (V, GF)
Peppered strawberries, vanilla ice cream

Homemade apple pie (V) Always Available
Served warm with custard or vanilla ice cream

ICE CREAM AND SORBET

Vanilla, chocolate, strawberry or pistachio 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*

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