

# LUNCH

### **DELI COUNTER**

York ham Always Available Black Forest ham Pâté de campagne Cheddar Always Available Blue cheese Always Available Camembert Cream crackers / crackers Grilled vegetable tartlet (V)

### SALAD BAR

Assorted salad leaves (V, VE, GF) Always Available

#### British

Cucumber (V, VE, GF) Tomatoes (V, VE, GF) Bell peppers (V, VE, GF) Shredded carrots (V, VE, GF) Diced onion (V, VE, GF) Tuna (GF) Peas (V, VE, GF)

French dressing (V, GF) Always Available Balsamic vinegar dressing (V, GF) Always Available Ranch dressing (V, GF) Always Available Thousand island dressing Italian dressing Potato (V, GF) Sardines in tomato sauce Beetroot and bacon salad Mediterranean pasta salad (V)

### SOUP

Pea and broad bean soup

### MAIN COURSES

Poached cod (GF) With white wine sauce Grilled pork chop (GF) Mustard sauce Merlot braised Angus beef Horseradish, pan gravy Beef and Guinness pie Asparagus and roast butternut squash pie (V) Steamed vegetables (V, GF) Always Available Buttered peas and pancetta (GF) French fries (V) Always Available Roast potatoes with oregano and garlic (V, VE, GF) Steamed rice (V, GF)

## **DESSERTS & FRUITS**

Lemon pudding (V) Custard Strawberry chocolate fool (V) Sherry trifle Sugar free banana gateau (V) Mini pecan bake (V) Crème Caramel (GF) Fruit tart (V) Fruit salad (V, VE, GF) Red apple Banana Watermelon Pineapple

\*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.