

# Dinner.



## Appetisers.

### Escargots à La Bourguignon

Toasted garlic focaccia

### Madeira Duck Parfait

Caramelised pear and Cumberland sauce

### Salad of Watermelon

Basil, Feta cheese and toasted seeds (GF) (V) (V)

### Golden Beetroot

Orange and spring onion dressing (GF) (V) (V) (W)

## Salads.

### Pearl Barley

Roasted carrot salad with dill vinaigrette (V) (V)

### Green Asparagus

Radicchio and egg salad (V)

## Soups.

### Roasted Onion Soup

Truffle (GF) (V)

### Clear Oxtail Soup

Vegetables (GF)

(W) Wellness option. (V) Plant-based. (V) Vegetarian. (GF) Gluten free.

Some of our dishes may contain allergens including nuts or nut extracts. Information pertaining to allergies and intolerances available on request.

\*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

Sailing with confidence – this menu has been sanitised.

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## Entrées.

### Fillet of Beef Wellington\*

Roast potatoes, asparagus and glazed vegetables  
with sauce Périgourdine

### Saddle of Venison\*

Salsify, roast potatoes, creamed Savoy cabbage,  
Earl Grey raisins and venison sauce (S)

### Broiled Lobster Tail

Sesame crusted jumbo shrimp and Parmesan tomato pilaf

### Pithivier of Spiced Cauliflower

Wilted spinach, coconut curry cream  
and parsnip purée (V)

### Black Pepper Tofu

Thai sticky rice and  
roasted sweet peppers (S) (V) (GF)

## Desserts.

### Vanilla Lemon Soufflé

Limoncello sauce

### Chocolate Brownie

Orange curd and clotted cream

### Choice of Ice Creams:

Coconut, honey & ginger, Champagne sorbet, with mango sauce

### Marzipan Panna Cotta

Raspberries, peach sorbet and purée

### Rum Roasted Pineapple

Passion fruit sorbet and crushed pistachio (S) (V) (GF)

### Selection of Cheese and Biscuits:

Cornish Blue, Smoked Applewood, Chaumes

## Coffee and Petit Fours.

Coffee Creams Hazelnut Meringue