

Dinner.



Appetisers.

Terrine of Pork Knuckle

Red cabbage, oyster mushrooms and horseradish cream

Shrimp, Clam and Cucumber Cocktail

Pickled ginger and grapefruit mayonnaise

Vegetable Gyoza

and Sesame Dressing ✓

Hearts of Palm

Avocado, pea shoots and potato mousse with passion fruit dressing 🌿 🌱 🌾

Salads.

Coronation Avocado Salad

Mango and almond 🌿 ✓

Belgian Endive Salad

Mustard vinaigrette 🌿 ✓

Soups.

Asparagus Velouté

Chervil ✓

French Onion Soup

Cheese croûte

🌿 Wellness option. 🌱 Plant-based. ✓ Vegetarian. 🌾 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.

Dinner.



Entrées.

Spring Lamb Rump* with Braised Shoulder

Potato purée, braised cos lettuce and bacon 🌱

Beef Tenderloin*

Sherry Soy Reduction, Roast New Potatoes,
Sauté Mushrooms and Watercress 🌱

Grilled Fillet of Sea Bass

Smoked bacon, new potatoes, celeriac purée,
sautéed runner beans and red wine sauce 🌱

Linguine of Grilled Tiger Prawns

Pernod and fennel, white wine and garlic butter and crispy leeks

Spring Vegetable Brioche Tart

Warm goat's cheese and grilled asparagus with a black olive
and herb dressing 🌱

Pearl Barley Gratin

Vegan cheese, Portobello mushrooms
and green leaf salad 🌱 🌿

Desserts.

Crêpes Suzette

Vanilla ice cream

Chocolate Brownie

Raspberries

Choice of Ice Creams:

Coconut and Maple walnut Ice Cream
with Strawberry Sorbet and Kiwi Sauce

Rose Scented Pavlova

Fresh fruits, jelly and lychee pearls

Vanilla Chia Seed Pudding

Blackberry, coconut and honeycomb 🌱 🌿

Selection of Cheese and Biscuits:

Stilton, Mature Cheddar, Camembert

Coffee and Petit Fours.

Lemon Cream

Coconut Macaroon