

Dinner.



Appetisers.

Crisp Pork Cheeks

Smoked onion purée, apple and savoury granola

Chicken and Leek Terrine

French mustard mayonnaise, radish and beetroot

Asian Style Tuna* Tartare

Soy, sesame and miso glaze

Heirloom Tomato

Watermelon gazpacho

Salads.

Iceberg Wedge Salad

Bacon, blue cheese, sour cream and chive

Golden Beetroot and Granny Smith

Apple Salad

Cider vinaigrette

Soups.

Broccoli and Stilton Soup

Chicken Consommé

with vegetables

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.

Rosemary and Garlic Grilled Lamb* Cutlets

Anna potato, cauliflower ratatouille, cherry vine tomatoes
and minted butter

Veal Escalope Parmigiana

Polenta, grilled courgette, sautéed wild mushroom and tomato
relish

Duck à l'Orange

Hazelnut croquette potatoes and garden vegetables

Rainbow Trout Fillet Amandine

Berry potato, root vegetable and
crushed peas

Aubergine and Mozzarella Gratin

Creamy polenta, tomato sauce and pesto ☹️✔️

Vegetable Singapore Noodles

Spices, beansprouts and Asian vegetables ✔️🌿

Desserts.

Lemon Bread and Butter Pudding

Crème anglaise

Vanilla Cheesecake

Amaretto crumb and poached strawberries

Choice of Ice Creams:

Cinnamon, Raspberry Ripple Ice Cream
with Strawberry Frozen Yoghurt and Cherry Sauce

Jaffa Cake Meringue

Raspberry gel ☹️

Chocolate and Banana Delice

Banana jam, cocoa nibs and peanut brittle ☹️✔️🌿

Selection of Cheese and Biscuits:

Delice de Bourgogne, Fontina, Danish Blue

Coffee and Petit Fours.

Salted Caramel Marshmallow

Coconut Macaroons

