

Gala Dinner.

Appetisers.

Braised Ox Cheeks in Honey and Soy
Pickled radish, onion purée and crisp

Salmon* Gravadlax
Served with classical garnish and brown bread

Sweet Onion and Goat's Cheese Tart
Piperade of vegetables ✓

Roasted Peppers
Sumac yoghurt, charred courgette and
toasted almond 🌿 🌱 🌿

Salads.

Bulgur Wheat Salad with Pomegranate
Almonds, edamame and citrus ✓

Pickled Vegetable Quinoa Salad
Radish and coriander 🌿 ✓

Soups.

Mushroom Soup
Tarragon Crème Fraiche 🌿 ✓

Lobster Bisque
Aged Cognac

🌿 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.



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Entrées.

Surf & Turf

Grilled beef mignon* with cajun and herb buttered Tiger prawns,
Lorette potatoes, Baby Vegetables and sauce Hollandaise

Sicilian Style Chicken

Aubergine, bell peppers, courgette,
pine nuts and cannellini beans

Oven Roasted Atlantic Halibut Fillet

Olive crushed potatoes, braised baby fennel,
carrots and orange butter sauce 🌱

Goat's Cheese Soufflé

Roasted tomatoes, wild mushroom and pine nut
couscous and balsamic dressing ✓

Miso Grilled Aubergines

Sticky rice and pickled cucumber kimchi 🌱 🌱 🌱

Desserts.

Baked Alaska

Morello cherries flambé

Carrot Cake

Ginger, orange and pistachios

Choice of Ice Creams:

Rum and Raisin and Coffee Ice Cream
with Mango sorbet and Caramel Sauce

Dark Chocolate Mousse

Mango, coconut and coriander 🌱

Chilled Cinnamon Rice Pudding

Clementine and shaved chestnuts 🌱 🌱 🌱

Selection of Cheese and Biscuits:

Cambozola, Cheshire White, Saint-Nectaire

Coffee and Petit Fours.

Chocolate Dipped Strawberry

