Dinner.	
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Appetisers.

Sautéed Chicken Livers
Crispy hen's egg*, bacon and chicken vinaigrette

Korean Barbecue Beef Soft Spring Roll
Peanut dressing

Poached and Smoked Salmon* Terrine
Brown shrimp butter and pumpernickel bread

Salads.

Plum Tomato, Mozzarella and Rocket Salad

Carrot and Mandarin Salad Coriander and citrus dressing ® 🛇

Soups.

Corn Chowder ♥

Vegetable Consommé Korean black garlic, shiitake mushrooms and dim sum ❤

₩ Wellness option. W Plant-based. W Vegetarian. W 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.

Grilled Sirloin* Steak

Twice Baked Baked Potato, Grilled Herb Tomato maître d'hôtel butter and Port wine sauce 🕉

Mushroom Filled Free Range 'Les Landes' Guinea Fowl

Potato purée, carrots and broccoli

Roasted Rack of Spring Lamb*

Boulangére potatoes, crushed minted peas and mustard jus

Desserts.

Dark Chocolate Fondant

White chocolate ice cream

Coconut, Key Lime and Passion Fruit Tart ®

Choice of Ice Creams:

Peach and Mango, Strawberry Ice Creams and Chocolate Frozen Yoghurt with Kiwi Sauce

Roast Cod with Crayfish Butter Soft poached egg*, Broccoli purée, vegetables

and Croquette Potatoes

Spinach and Ricotta Cannelloni

Tomato sauce &

Pumpkin and Courgette Noodles

Coconut, chopped Brazil nuts and garden herb cream emulsion (3) 🐿 🕈

Honey Roasted Pear

Olive oil cake, fresh thyme, honey & ginger ice cream

Carrot Cake

Orange jam and candied walnuts 🕸 🐼 🖤

Selection of Cheese and Biscuits:

Beauvale, Bresse Blue, Gouda

Coffee and Petit Fours.

Coconut Marshmallow. Chocolate Brownie