<Day> <Month> 2018 | Your Executive Chef is xxxxxxxxxxx

Starters
Lightly Spiced Crab and Leek Pasties
Apple Salad and Brown Crab Dip
Hampshire Chalk Stream Hot Smoked Rainbow Trout
Horseradish and Avocado Mousse (gf)
Pâté de Campagne
Red Onion Marmalade and Grain Mustard Vinaigrette
Wild Mushroom Panna Cotta
Mushrooms à la Grecque and Parmesan Tule (v)
Atlantic Prawn Cocktail Always Available
Marie Rose Sauce and Brown Bread

Soup
Minestrone
Pesto Oil (v)
Cullen Skink
Creamy Smoked Haddock Soup (gf)
Cream of Tomato Always Available
Basil Oil and Croutons (v)

Salad
Beef* Bresaola with Marinated Artichoke Hearts
Aged Parmesan Cheese and Rocket (gf)

Main Courses
Whole Witch Sole
Parsley New Potatoes, Garden Vegetables and Brown Butter (gf)
Swordfish Steak
Sautéed Potatoes, Tomatoes, Fine Beans, Red Onion and Olives (gf)
Salt Marsh Lamb Cannon*
Mint and Garlic Chicken Mousseline, Truffle Pomme Purée, Buttered Beans and Lamb Jus
Spiced Cauliflower and Lentil Pie
Paneer and Spinach, Onion Bhaj, Tomato and Cumin Sauce (v)
Grilled Salmon Fillet Always Available
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)
Pan-fried Chicken Breast Always Available
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)
Sirloin Steak* Always Available
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

Desserts
Steamed Sticky Toffee Pudding
Vanilla Cream Sauce (ls)
Passion Fruit Pavlova
Berries and Whipped Cream (gf)
Cereal Milk Panna Cotta
Blueberry Compote, Apple Parfait and Porridge Tule (not suitable for vegetarians)
Layered Molten Chocolate Cake Signature Dessert
Vanilla Ice Cream
Fresh Seasonal Fruit Salad Always Available
with Cream (gf)

Ice Creams
Vanilla, Honey and Ginger, Cookie Dough
Sorbet
Orange

Cheeseboard
A Selection of Regional British and Continental Cheese with Biscuits

Recommended Wine
White Wine Here – £18.00
Crisp and refreshing white with a lemony zing, all the way from Sicily
White Wine Here – £18.00
Crisp and refreshing white with a lemony zing, all the way from Sicily
Red Wine Here – £18.00
Dark and inky earth flavours, bursting full of cherries and summer fruits
Red Wine Here – £18.00
Dark and inky earth flavours, bursting full of cherries and summer fruits

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<Day> <Month> 2018 | Your Executive Chef is xxxxxxxxxxx

Starters

Dutch Style Chicken Croquette
Onion Rings and a Spiced Tomato Sauce

Marinated Cornish Mussels on Toasted Sourdough
Garlic and Parsley Mayonnaise

Duck Rillettes
Orange and Walnut Salad, Charred Cucumber and Beetroots Ketchup (gf)

Confit Plum Tomato and Goat’s Cheese Mousse
Crushed Black Olives and Basil (v) (gf)

Atlantic Prawn Cocktail Always Available
Marie Rose Sauce and Brown Bread

Salad

Mushroom and Garlic (v) (gf)
Moroccan Harira
Lamb, Lentil, Chickpea, Tomato and Harissa (gf)

Cream of Tomato Always Available
Basil Oil and Croutons (v)

Main Courses

Fillet of Haddock
Polenta Cake, Wilted Spinach, Glazed Carrots and Plum Tomato Salsa

Miso Glazed Tuna*
Carrot and Bean Sprout Stir-fry, Spiced Confit Tomatoes, Pickled Ginger and Jasmine Rice

Honey and Mustard Roast Ham
Breaded Pork and Fennel Press, Mashed Potatoes, Spinach, Leeks and Parsley Sauce

Warm Asparagus Mousse
Mint Buttered Potato Gnocchi and White Wine Sauce (v)

Grilled Salmon Fillet Always Available
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast Always Available
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* Always Available
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

Soup

Mushroom and Garlic (v) (gf)

A Taste of xxx

Classic Roast

Thyme Roast Turkey Breast
Garlic and Sage Mashed Potatoes, Root Vegetables, Brussels Sprouts and Turkey Jus (gf)

Daily Grill

Lamb Leg Steak*
Hasselback Potatoes, Cauliflower Cheese, Green Beans and a Pink Peppercorn Butter

Desserts

Roasted Fruits with Orange Miso Sauce
Rum and Raisin Ice Cream (gf)

Lemon and Poppy Seed Cake
Rose Petal Confiture, Raspberries and Yoghurt Gel

Baked Blueberry Cheesecake
Fruit Coulis and Chantilly Cream (ls)

Layered Molten Chocolate Cake Signature Dessert
Vanilla Ice Cream

Ice Creams

Vanilla, Coconut, Raspberry Ripple

Sorbet
Champagne

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

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Dark and inky earth flavours, bursting full of cherries and summer fruits

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Dark and inky earth flavours, bursting full of cherries and summer fruits
<Day> <Month> 2018 | Your Executive Chef is xxxxxxxxxxx

**Starters**

- **Oxtail Risotto**
  Parsley and Horseradish Gremolata (gf)
- **Crab and Wasabi Terrine**
  Chicory and Crayfish Salad, Cucumber and Cream Cheese (gf)
- **Duck Pâté en Crûte**
  Orange Salad, Balsamic and Date Relish
- **Goat's Cheese, Sun-blush Tomato, Basil and Spinach Roulade**
  Rocket Salad (v) (gf)
- **Atlantic Prawn Cocktail**
  Always Available
  Marie Rose Sauce and Brown Bread

**Soup**

- **Potato and Cheddar Cheese (v)**
- **Pho**
  Vietnamese Beef Noodle Soup with Coriander and Lime
- **Cream of Tomato**
  Always Available
  Basil Oil and Croutons (v)

**Salad**

- **Greek Salad**
  Feta, Tomatoes, Cucumber, Red Onion and Black Olives (v) (gf)

**Main Courses**

- **Crab, Crayfish and Broccoli Bake with a Cheddar Glaze**
- **Skate Wing in Lemon Black Butter**
  Crisp Smoked Bacon, Potato Croutons, Fine Beans and Spinach (gf)
- **Beef Fillet Medallion**
  Chorizo Potatoes, Asparagus Spears, Button Mushrooms and Sauce Béarnaise
- **Twice Baked Onion and Garlic Soufflé**
  Cheese Sauce and Bruschetta (v)
- **Grilled Salmon Fillet**
  Always Available
  Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)
- **Pan-fried Chicken Breast**
  Always Available
  Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)
- **Sirloin Steak**
  Always Available
  Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

**Desserts**

- **Chai Spiced Honey Cake**
- **Lemon Posset**
- **Set Alfonso Mango Custard**
  Coconut Crème Pâtissière, Coriander Meringue and Stem Ginger
- **Layered Molten Chocolate Cake**
  Signature Dessert
  Vanilla Ice Cream
- **Vanilla Ice Cream**
  Fresh Seasonal Fruit Salad with Cream (gf)
- **Rhubarb and Custard Sundae**
  Rhubarb and Ginger Compote, Vanilla Ice Cream, Rhubarb Sorbet and Shortbread Crumble
- **Cheeseboard**
  A Selection of Regional British and Continental Cheese with Biscuits

**Recommended Wine**

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Starters
Calamari Fritti
Chilli Mayonnaise
Seared Sesame Seed Tuna*
Mango, Thai Rice Noodles and Ginger and Peanut Dressing (gf)
Chicken, Smoked Ham and Apricot Terrine
Tarragon Mayonnaise and Honey and Mustard Dressing (gf)
Beetroot Salad with Crisp Truffle Ricotta
Pecorino and Mint Dressing (v)
Atlantic Prawn Cocktail
Always Available
Marie Rose Sauce and Brown Bread

Soup
Chicken Noodle (gf)
Pasulj
Smoked Sausage, Bacon and White Bean
Cream of Tomato
Always Available
Basil Oil and Croutons (v)

Salad
Caprese Salad
Buffalo Mozzarella, Cherry Tomatoes, Black Olives, Red Onion and Basil (gf)

Main Courses
Atlantic Cod Fillet
Turned Potatoes, Crushed Peas, Spinach and Chive Butter (gf)
Grey Mullet Fillet
Saffron Fondant Potatoes, Medley of Asparagus, Samphire, Brown Shrimp and Capers and a Cream Dill Sauce (gf)
Chicken Breast with Pesto Gnocchi
Tenderstem Broccoli, Olive Oil Poached Baby Tomatoes and a Sourdough Crumb
Aubergine and Mozzarella Stack
Polenta Cake and Passata Sauce (v) (gf)
Grilled Salmon Fillet
Always Available
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)
Pan-fried Chicken Breast
Always Available
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)
Sirloin Steak*
Always Available
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

A Taste of xxx
Xxxxx
Xxxxx
Classic Roast
Prime Leg of Lamb*
Boulangerie Potatoes, Oven-Baked Ratatouille and Minted Jus (gf)
Daily Grill
Medallions of Pork Fillet
Dauphinoise Potatoes, Creamed Savoy Cabbage, Roast Celeriac and Grain Mustard Jus (gf)

Desserts
Bread and Butter Pudding
with Custard (ls)
Classic Tarte au Citron
Poached Blackberries and Quince Gel
Banoffee Meringue Tart
Key Lime Mousse and Peanut Butter Powder
Chocolate and Pretzel Ganache with Dark Chocolate Mousse
Signature Dessert
Salt and Vinegar Ice Cream
Fresh Seasonal Fruit Salad
Always Available
with Cream (gf)

Ice Creams
Vanilla, Oreo Cookies, Apple Cider
Sorbet
Raspberry
Oreo and Dulche de Leche Sundae
Cookies and Cream Ice Cream, Fudge Pieces and Whipped Cream

Cheeseboard
A Selection of Regional British and Continental Cheese with Biscuits

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Starters
Sausage and Duck Liver Roll
Red Peperonata and Pine Nut Dressing

Poached Salmon, Cream Cheese and Spinach Roulade
Cucumber Ketchup (gf)

Potted Shrimp in Nutmeg Butter
Warm Soda Bread

Asparagus with Deviled Egg Mayonnaise
Garlic Toast (v)

Atlantic Prawn Cocktail Always Available
Marie Rose Sauce and Brown Bread

Soup
Purée of Broccoli
Toasted Almond Flakes (v)

New England Clam Chowder
Smoked Pancetta (gf)

Cream of Tomato Always Available
Basil Oil and Croutons (v)

Salad
Tuna Nicoise
New Potatoes, Cherry Tomatoes, Black Olives,
Green Beans and French Dressing (gf)

Main Courses
Darne of Atlantic Hake
New Potatoes, Leek and Courgette Ribbons and a Lemon Butter Sauce (gf)

Arctic Char Fillet with a Red Pepper, Anchovy and Butter Sauce
Roast Potatoes, Peas, Broad Beans and Cucumber Hearts (gf)

Slow Cooked Pork Collar Steak
Spinach, Mushroom, Potato and Sage Strudel, Roasted Carrots and Mustard Sauce

Blue Cheese Arancini
Fennel and Cucumber Salad with Hazelnut Purée (v)

Grilled Salmon Fillet Always Available
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast Always Available
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* Always Available
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

Ice Creams
Vanilla, Elderflower, Chocolate

Cheeseboard
A Selection of Regional British and Continental Cheese with Biscuits

Recommended Wine

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### Starters

<table>
<thead>
<tr>
<th>Description</th>
<th>Notes</th>
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</thead>
<tbody>
<tr>
<td>Iberico Ham Croquettes</td>
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<tr>
<td>Rocket Salad and Smoked Red Pepper Tapenade</td>
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<tr>
<td>Tuna* Sashimi</td>
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<tr>
<td>Seaweed Salad, Pickled Ginger and Japanese Rice (gf)</td>
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<tr>
<td>Indonesian Chicken Salad</td>
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<tr>
<td>Citrus Lime Mayonnaise</td>
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<tr>
<td>Mushroom Panna Cotta</td>
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<tr>
<td>Hazelnut and Pumpkin Seed Crumb, Garden Leaves and Radish (v) (gf)</td>
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<tr>
<td>Atlantic Prawn Cocktail</td>
<td>Always Available</td>
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<tr>
<td>Marie Rose Sauce and Brown Bread</td>
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### Soup

<table>
<thead>
<tr>
<th>Description</th>
<th>Notes</th>
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<tbody>
<tr>
<td>Cream of Cauliflower</td>
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<tr>
<td>Pesto Croutons (v)</td>
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<tr>
<td>Korean Kimchi Jjigae</td>
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<tr>
<td>Pork, Kimchi and Tofu (gf)</td>
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<tr>
<td>Cream of Tomato</td>
<td>Always Available</td>
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<tr>
<td>Basil Oil and Croutons (v)</td>
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### Salad

<table>
<thead>
<tr>
<th>Description</th>
<th>Notes</th>
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<tbody>
<tr>
<td>Salad Lyonnaise</td>
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<tr>
<td>Pancetta, Egg, Frisée Lettuce, Shallots, Croutons and a Red Wine Vinaigrette</td>
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### Main Courses

<table>
<thead>
<tr>
<th>Description</th>
<th>Notes</th>
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<tbody>
<tr>
<td>Shrimp and Salmon Fishcake</td>
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<tr>
<td>Spinach, Grilled Asparagus, Charred Corn and Olive Butter Sauce</td>
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<tr>
<td>Salmon, Tuna and Tiger Prawn Brochette</td>
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<tr>
<td>Cumin Roasted Aubergine and Peppers, Quinoa Tabouleh Salad and Spiced Yoghurt (gf)</td>
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<tr>
<td>Pressed Confit Duck Leg</td>
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<tr>
<td>Creamed Parsley Potatoes, Baby Onions, Savoy Cabbage and Spiced Jus (gf)</td>
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<tr>
<td>Tomato and Mozzarella Gnocchi</td>
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<tr>
<td>Pesto Cream and a Toasted Pine Nut Crumb (v)</td>
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<tr>
<td>Grilled Salmon Fillet</td>
<td>Always Available</td>
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<tr>
<td>Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)</td>
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<tr>
<td>Pan-fried Chicken Breast</td>
<td>Always Available</td>
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<tr>
<td>Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)</td>
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<tr>
<td>Sirloin Steak*</td>
<td>Always Available</td>
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<tr>
<td>Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce</td>
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### Desserts

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>Warm Chocolate Praline Fondant</td>
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<tr>
<td>Salted Caramel Ice Cream</td>
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<tr>
<td>Baked New York Cheesecake</td>
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<tr>
<td>Raspberry Coulis (gf) (hs)</td>
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<tr>
<td>Orange Curd and Italian Meringue Tart</td>
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<tr>
<td>Lemon Pastry</td>
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<tr>
<td>Chocolate and Pretzel Ganache with Dark Chocolate Mousse</td>
<td>Signature Dessert</td>
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<tr>
<td>Salt and Vinegar Ice Cream</td>
<td></td>
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<tr>
<td>Fresh Seasonal Fruit Salad</td>
<td>Always Available</td>
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<tr>
<td>with Cream (gf)</td>
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### Ice Creams

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<thead>
<tr>
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<tbody>
<tr>
<td>Vanilla, Raspberry Ripple, Coconut Sorbet</td>
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<tr>
<td>Coconut and Chocolate Sundae</td>
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<tr>
<td>Coconut Ice Cream, Chocolate Sorbet, Whipped Cream and Mango Pearls</td>
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### Cheeseboard

<table>
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<tr>
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<tbody>
<tr>
<td>A Selection of Regional British and Continental Cheese with Biscuits</td>
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### Recommended Wine

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<th>Symbol</th>
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Starters
Green Asparagus with Pink Grapefruit
Beetroot Mayonnaise and a Citrus Dressing (v) (gf)
Crab, Fennel, Cucumber and Caper Salad
Grivache Dressing (gf)
Singapore-Style Chicken Satay
Stir-Fried Vegetables
Sun-dried Tomato Cheesecake
Pesto Dressing and Mixed Leaves (v)
Atlantic Prawn Cocktail Always Available
Marie Rose Sauce and Brown Bread

Soup
Vegetable Soup au Pistou (v)
Cock-a-Leekie (gf)
Cream of Tomato Always Available
Basil Oil and Croutons (v)

Main Courses
Beer Battered Cod Fillet
Chunky Chips, Marrow Fat Mushy Peas and Homemade Tartare Sauce
Macadamia Crusted Mahi Mahi
Jasmine Rice, Stir-Fried Vegetables and Charred Pineapple
Rib Eye Steak*
Dauphinoise Potatoes, Cauliflower Cheese, Tomato, Broccoli and Creamy Mushroom Sauce
Wild Mushroom, Madeira and Truffle Tartlet
Straw Vegetables and Fried Rice (v)
Grilled Salmon Fillet Always Available
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)
Pan-fried Chicken Breast Always Available
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)
Sirloin Steak* Always Available
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

Greens
Greek Salad
Feta, Tomatoes, Cucumber, Red Onion and Black Olives (v) (gf)

A Taste of xxx
Xxxxx
Xxxxx

Classic Roast
Apricot and Moroccan Spiced Roast Lamb* Cushion
Noisette Potatoes, Roasted Root Vegetables and Pan Jus

Daily Grill
Calves Liver*
Bacon Mashed Potatoes, Leeks, Spinach and Roasted Onions in a Balsamic Cray (gf)

Desserts
Limoncello Panna Cotta
Peach Coulis (gf)
Caramelised Carrot Cake Cheesecake
Rum and Raisin Ice Cream
Matcha Green Tea and White Chocolate Brownie
Banana Jam and Black Sesame Tule (gf) (li)
Milk Chocolate and Pistachio Delice Signature Dessert
Dark Chocolate Sauce and Sweet Fennel Ice Cream (not suitable for vegetarians)
Fresh Seasonal Fruit Salad Always Available
with Cream (gf)

Ice Creams
Vanilla, Honey and Ginger, Cookie Dough
Sorbet
Orange

Apple Pie Sundae
Vanilla and Apple Pie Ice Cream, Toffee Apple Popcorn and Whipped Cream

Cheeseboard
A Selection of Regional British and Continental Cheese with Biscuits

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Starters
Deep-Fried Brie in a Mushroom Crumb
Cranberry Sauce and Petit Salad (v)
Brussels Pâté
Beetroot and Red Onion Marmalade and Sourdough Toast
Terrine of Chicken and Chorizo
Chargrilled Leeks and Dijon Mustard Mayonnaise (gf)
Mushroom Pâté
Grissini Bread Sticks, Pickled Walnuts and Port Dressing (v)
Atlantic Prawn Cocktail Always Available
Marie Rose Sauce and Brown Bread

Soup
Pea and York Ham Bisque
Goulash
Beef and Red Pepper (gf)
Cream of Tomato Always Available
Basil Oil and Croutons (v)

Salad
Chicken Caesar Salad
Romaine Lettuce, Anchovies, Parmesan Cheese, Croutons and a Creamy Caesar Dressing

Main Courses
Roasted Bream Fillet
Buttered Potatoes, Spinach, Leeks and a Brown Shrimp Sauce Vierge (gf)
Spaghetti alle Vongole
Clams and Spring Onions in a White Wine Cream Sauce
Grilled Chicken Breast
Potato Rosti, Cream Beans, Blushed Tomatoes and Romesco Dip (gf)
Chickpea Cake with a Soft Poached Egg* Moutabal and Hollandaise Sauce (v) (gf)
Grilled Salmon Fillet Always Available
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)
Pan-fried Chicken Breast Always Available
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)
Sirloin Steak* Always Available
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

Desserts
Baked Bramley Apple Crumble
Sauce Anglaise (ls)
Tonka Bean Mousse
Strawberry Sorbet, Almond Praline and Strawberry Gel (gf)
Classic Tiramisu
(not suitable for vegetarians) (ls)
Milk Chocolate and Pistachio Delice Signature Dessert
Dark Chocolate Sauce and Sweet Fennel Ice Cream (not suitable for vegetarians)
Fresh Seasonal Fruit Salad Always Available
with Cream (gf)

Ice Creams
Vanilla, Coconut, Raspberry Ripple

Sorbet
Champagne

Cheeseboard
A Selection of Regional British and Continental Cheese with Biscuits

Recommended Wine

White Wine Here – £18.00
Crisp and refreshing white with a lemony zing, all the way from Sicily

White Wine Here – £18.00
Crisp and refreshing white with a lemony zing, all the way from Sicily

Red Wine Here – £18.00
Dark and inky earth flavours, bursting full of cherries and summer fruits

Red Wine Here – £18.00
Dark and inky earth flavours, bursting full of cherries and summer fruits

P&O Cruises
<Day> <Month> 2018 | Your Executive Chef is xxxxxxxxxxx

Starters
Tempura Prawns
Radish Slaw, Garlic Mayonnaise and Sweet Chili Sauce
Smoked Trout Fillet
Horseradish Cottage Cheese, Cucumber and Chervil Salad (gf)
Chicken Breast with Asian Soba Noodles
Peanuts and Sesame Seeds
Dressed Asparagus and Egg Mayonnaise
Cucumber and Tomato Salsa and a Black Truffle Dressing (v) (gf)
Atlantic Prawn Cocktail Always Available
Marie Rose Sauce and Brown Bread

Soup
Cream of Chicken, Mushroom and White Wine
Borscht
Beetroot, Dill and Sour Cream (gf)
Cream of Tomato Always Available
Basil Oil and Croutons (v)

Salad
Salad Lyonnaise
Pancetta, Egg, Frisée Lettuce, Shallots, Croutons and a Red Wine Vinaigrette

Main Courses
Golden Fried Plaice Fillet
Boiled Potatoes, Parsley Buttered Carrot Batons, Broccoli and Remoulade Sauce
Chip Shop Fish Pie
Tartare Potato Cake, Creamed Spinach, Leeks and a Crisp Fried Cherkin
Monkfish Wrapped in Napa Cabbage
Stir-Fried Cabbage and Carrots, Steamed Rice and Porzu Sauce (gf)
Butter Bean and Vegetable Cassoulet
Pumpkin Mash and Oil Pickle Relish (v)
Grilled Salmon Fillet Always Available
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)
Pan-fried Chicken Breast Always Available
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)
Sirloin Steak* Always Available
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

Soup
Cream of Chicken, Mushroom and White Wine
Borscht
Beetroot, Dill and Sour Cream (gf)
Cream of Tomato Always Available
Basil Oil and Croutons (v)

Salad
Salad Lyonnaise
Pancetta, Egg, Frisée Lettuce, Shallots, Croutons and a Red Wine Vinaigrette

Main Courses
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Chip Shop Fish Pie
Tartare Potato Cake, Creamed Spinach, Leeks and a Crisp Fried Cherkin
Monkfish Wrapped in Napa Cabbage
Stir-Fried Cabbage and Carrots, Steamed Rice and Porzu Sauce (gf)
Butter Bean and Vegetable Cassoulet
Pumpkin Mash and Oil Pickle Relish (v)
Grilled Salmon Fillet Always Available
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)
Pan-fried Chicken Breast Always Available
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)
Sirloin Steak* Always Available
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

Starters
Tempura Prawns
Radish Slaw, Garlic Mayonnaise and Sweet Chili Sauce
Smoked Trout Fillet
Horseradish Cottage Cheese, Cucumber and Chervil Salad (gf)
Chicken Breast with Asian Soba Noodles
Peanuts and Sesame Seeds
Dressed Asparagus and Egg Mayonnaise
Cucumber and Tomato Salsa and a Black Truffle Dressing (v) (gf)
Atlantic Prawn Cocktail Always Available
Marie Rose Sauce and Brown Bread

Soup
Cream of Chicken, Mushroom and White Wine
Borscht
Beetroot, Dill and Sour Cream (gf)
Cream of Tomato Always Available
Basil Oil and Croutons (v)

Salad
Salad Lyonnaise
Pancetta, Egg, Frisée Lettuce, Shallots, Croutons and a Red Wine Vinaigrette

Main Courses
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Stir-Fried Cabbage and Carrots, Steamed Rice and Porzu Sauce (gf)
Butter Bean and Vegetable Cassoulet
Pumpkin Mash and Oil Pickle Relish (v)
Grilled Salmon Fillet Always Available
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)
Pan-fried Chicken Breast Always Available
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)
Sirloin Steak* Always Available
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

A Taste of xxx
xxxxx
xxxxx

Classic Roast
Roast Ballotine of Norfolk Goose with an Orchard Fruit Stuffing
Chateau Potatoes, Braised Red Cabbage and Madeira Jus

Daily Grill
Gammon Steak
Chunky Chips, Green Beans, Sauteed Mushrooms, Peas and a Fried Hen’s Egg*

Desserts
Marmalade Frangipane Tart
Vanilla Sauce (gf)
Irish Cream Baked Cheesecake
Banana and Pecan Ice Cream
Cranachan
Raspberries and Shortbread Petticoat Tail (ls)
Milk Chocolate and Pistachio Delice Signature Dessert
Dark Chocolate Sauce and Sweet Fennel Ice Cream (not suitable for vegetarians)

Drinks
Recommended Wine
White Wine Here – £18.00
Crisp and refreshing white with a lemony zing, all the way from Sicily
White Wine Here – £18.00
Crisp and refreshing white with a lemony zing, all the way from Sicily
Red Wine Here – £18.00
Dark and inky earth flavours, bursting full of cherries and summer fruits
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Cheeseboard
A Selection of Regional British and Continental Cheese with Biscuits

Mochachino and Vanilla
Sundae
Chocolate Ice Cream, Hazelnuts and Coffee Cream

Sorbet
Rhubarb

Ice Creams
Vanilla, Apple Pie and Custard, Rum and Raisin

P&O Cruises
<Day> <Month> 2018 | Your Executive Chef is xxxxxxxxxxx

Starters

Rocket Pesto and Toasted Pine Nut Risotto (v)

Smoked Chicken Breast
Potato and Lentil Salad, Honey and Grain Mustard Dressing (gf)

Deli Meat Specialties
Mediterranean Olives, Pickled Vegetables and Continental Breads

Middle Eastern Meze Platter
Falafel, Houmous, Baba Ganoush, Dolmades and Fattoush Salad (v)

Atlantic Prawn Cocktail Always Available
Marie Rose Sauce and Brown Bread

Soup

Pumpkin
Toasted Pumpkin Seeds (vegan) (gf)

Potaje de Garbanzos
Spanish Soup with Chorizo, Potato and White Beans (gf)

Cream of Tomato Always Available
Basil Oil and Croutons (v)

Salad

Chicken Caesar Salad
Romaine Lettuce, Anchovies, Parmesan Cheese, Croutons and a Creamy Caesar Dressing

Main Courses

Cod Fillet Mornay
Creamed Potatoes, Garden Peas and Sautéed Spinach

Atlantic Haddock Fillet Glazed with Welsh Rarebit
New Potatoes, Spinach, Leeks and a Tomato and Tarragon Chutney

Maple Glazed Gressingham Duck Breast*
Medley of Confit Duck Leg, Sautéed Potatoes, Broad Beans, Red Pepper and Green Beans

Walnut and Blue Cheese Pappardelle Pasta
Grilled Mediterranean Vegetables and Garlic Bread (v)

Grilled Salmon Fillet Always Available
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast Always Available
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* Always Available
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

Desserts

Baked Apple with an Almond and Oatmeal Crumble
Vanilla Quark and Candy Floss (ls)

Tuscan Coffee and Hazelnut Cake
Mascarpone and Red Rum Sauce (gf) (ls)

Classic Sherry Trifle
Layered Molten Chocolate Cake Signature Dessert
Vanilla Ice Cream

Fresh Seasonal Fruit Salad Always Available
with Cream (gf)

Ice Creams
Vanilla, Apple Cider, Oreo Cookies
Sorbet
Raspberry

Oreo and Dulche de Leche Sundae
Cookies and Cream Ice Cream, Fudge Pieces and Whipped Cream

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

Recommended Wine

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Please note that some of these dishes may contain nuts or nut extracts. Our solid plate menu items may contain shot.
Starters
Grilled Halloumi with Truffle Honey Roasted Figs (gf)
Crisp Air-dried Ham and Spinach (gf)
Seared Sesame Seed Tuna*
Thai Rice Noodles, Mango and a Ginger and Peanut Dressing (gf)
Ardenne Pâté
Blueberry Relish Chutney and Melba Toast
Tomato Panna Cotta
Red Onion and Cucumber (v) (gf)
Atlantic Prawn Cocktail
Marie Rose Sauce and Brown Bread

Soup
Celeriac and Apple (gf)
Erwtensoep
Smoked Sausage and Pea
Cream of Tomato Always Available
Basil Oil and Croutons (v)

Salad
Waldorf Salad
Walnuts, Apples, Red Grapes, Mayonnaise and Natural Yoghurt (v) (gf)

Starters
Grilled Halloumi with Truffle Honey Roasted Figs (gf)
Crisp Air-dried Ham and Spinach (gf)
Seared Sesame Seed Tuna*
Thai Rice Noodles, Mango and a Ginger and Peanut Dressing (gf)
Ardenne Pâté
Blueberry Relish Chutney and Melba Toast
Tomato Panna Cotta
Red Onion and Cucumber (v) (gf)
Atlantic Prawn Cocktail
Marie Rose Sauce and Brown Bread

Soup
Celeriac and Apple (gf)
Erwtensoep
Smoked Sausage and Pea
Cream of Tomato Always Available
Basil Oil and Croutons (v)

Salad
Waldorf Salad
Walnuts, Apples, Red Grapes, Mayonnaise and Natural Yoghurt (v) (gf)

Main Courses
Smoked Haddock Fillet
Chive Mashed Potatoes, Sautéed Fine Beans, Poached Egg* and Mustard Cream Sauce (gf)
Fillet of Sea Trout
Crushed Sweet Potatoes, Charred Leek and a Red Pepper Sauce (gf)
Feather Blade of Beef* with Smoked Beef Cheek Hash
Creamed Cabbage and Roasted Onion (gf)
Ricotta and Spinach Ricciole with Béchamel Sauce
Sun-dried Tomatoes, Rocket and Garlic Roasted Croutons (v)
Grilled Salmon Fillet
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)
Pan-fried Chicken Breast Always Available
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)
Sirloin Steak* Always Available
Thick Cut Chips, Seasonal Vegetables and Bearnaise Sauce

A Taste of xxx
Xxxxx
Xxxxx

Classic Roast
Corn-fed Chicken with Lemon and Thyme Stuffing
Road Potatoes, Root Vegetables, Garden Peas and Pan Gravy

Daily Grill
Pan-Seared Blackened Sea Bream
 Cajun Dirty Rice, Buttered Courgettes, Butternut Squash Purée and Black Eyed Bean Salsa

Desserts
Apple and Cinnamon Bread and Butter Pudding
Soft Meringue and Vanilla Sauce
Summer Pudding
Clotted Cream, Strawberry and Basil Gel
Vanilla and Saffron Scented Pear Tart
Ricotta Cheese and Apple Cider Ice Cream
Layered Molten Chocolate Cake Signature Dessert
Vanilla Ice Cream
Fresh Seasonal Fruit Salad Always Available
with Cream (gf)

Ice Creams
Vanilla, Mint Chocolate Chip,
Rum and Raisin
Sorbet
Lemon

Banana and Rum and Raisin Sundae
Coffee Cream, Rum and Raisin Ice Cream,
Vanilla Ice Cream and Banana Jam

Cheeseboard
A Selection of Regional British and Continental Cheese with Biscuits

Recommended Wine

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Dark and inky earth flavours, bursting full of cherries and summer fruits

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Starters
Smoked Duck Breast* with a Crushed Hazelnut and Herb Crouton
Cream Cheese, Dates and Orange Dressed Chicory

Confit Pork, Woodland Mushroom and Leek Terrine
Gooseberry Relish

Octopus Carpaccio with Squid Ink Mayonnaise
Red Pepper and Pine Nut Relish (gf)

Pumpkin, Sage and Raisin Arancini
Tomato and Paprika Chutney (v)

Atlantic Prawn Cocktail Always Available
Marie Rose Sauce and Brown Bread

Soup
Tortilla Soup with Lime (v)

French Onion Cheese Crouton (v)

Cream of Tomato Always Available
Basil Oil and Croutons (v)

Main Courses
Highland Salmon Fish Cake in an Oatmeal Crumb
Baby Spinach, Asparagus and Chive Hollandaise Sauce

Fillet of Plaice with a Prawn Mousseline
New Potatoes, Broccoli and Mushroom Cream Sauce (gf)

Sweet Cured Bacon Loin Steak
Bubble and Squeak, Caramelised Pineapple and Homemade Houses of Parliament Sauce

Cannellini Bean and Shallot Stroganoff
Buttered Rice and Roasted Beetroot (v)

Grilled Salmon Fillet Always Available
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast Always Available
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* Always Available
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

Soup
Tuna Niçoise
New Potatoes, Cherry Tomatoes, Black Olives, Green Beans and French Dressing (gf)

Desserts
Roasted Peach with Crunchy Meringue
Lemon and Camomile Foam (gf)

White Wine Syllabub
Sablé Biscuit (ls) (not suitable for vegetarians)

Cherry and Mascarpone Baked Cheesecake
Almond Crumble and Cherry Gel

Layered Molten Chocolate Cake Signature Dessert
Vanilla Ice Cream

Ice Creams
Vanilla, Elderflower, Chocolate

Sorbet
Ginger

Cheeseboard
A Selection of Regional British and Continental Cheese with Biscuits

Recommended Wine
White Wine Here – £18.00
Crisp and refreshing white with a lemony zing, all the way from Sicily

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Dark and inky earth flavours, bursting full of cherries and summer fruits

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Main Courses

**Starters**
- Twice Baked Crab Soufflé*
  - Shellfish Cream Sauce
- Poached Salmon, Cream Cheese and Spinach Roulade
  - Cucumber Ketchup (gf)
- Smoked Ham Hock and Minted Pea Slice
  - Rhubarb Relish (gf)
- Cauliflower Tabbouleh Salad
  - Pomegranate, Halloumi, Marinated Vegetables and Olive Oil (v) (gf)
- Atlantic Prawn Cocktail
  - Always Available

**Salad**
- Cobb Salad
  - Turkey Breast, Ham, Avocado, Stilton, Tomato, Baby Gem Lettuce and Ranch Dressing (gf)
- Cream of Tomato
  - Basil Oil and Croutons (v)

**Soup**
- Creamed Sweetcorn and Spring Onion (v) (gf)
- Gazpacho (v)
- Cream of Tomato
  - Always Available

**Main Courses**

- Plaice filled with Salmon and Crayfish Mousse
  - Turned Potatoes, Spinach, Kale and Blood Orange Hollandaise (gf)
- Darne of Atlantic Hake
  - New Potatoes, Leek and Courgette Ribbons and Lemon Butter Sauce (gf)
- Grilled Chicken Breast
  - Potato Rosti, Green Beans, Blushed Tomatoes and Romesco Dip (gf)
- Tempura of Cauliflower, Broccoli Florets and Baby Corn
  - Tomato Quinoa and Summer Herb Dip (vegan)
- Grilled Salmon Fillet
  - Always Available
  - Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)
- Pan-fried Chicken Breast
  - Always Available
  - Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)
- Sirloin Steak*
  - Always Available
  - Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

**Desserts**

- Rhubarb and Ginger Crumble Tart
  - Sauce Anglaise (gf) (ls)
- Coconut and Lemongrass Panna Cotta
  - Mango Salsa (gf)
- White Chocolate Mille-Feuille
  - Toffee and Mascarpone Basil Sorbet (not suitable for vegetarians)
  - Salt and Vinegar Ice Cream
- Signature Dessert
- Fresh Seasonal Fruit Salad
  - with Cream (gf)

**Recommended Wine**

- White Wine Here – £18.00
  - Crisp and refreshing white with a lemony zing, all the way from Sicily
- Red Wine Here – £18.00
  - Dark and inky earth flavours, bursting full of cherries and summer fruits

**Cheeseboard**

A Selection of Regional British and Continental Cheese with Biscuits
Starters
- Pithivier of Creamed Garlic Mushrooms
  Sweetcorn Sauce (v)
- Thai Vegetable Spring Roll
  Rice Noodle Salad and Tangy Cashew Sauce (v)
- Mediterranean Seafood and Octopus Salad
  Sauce Nero (gf)
- Blue Cheese Panna Cotta
  Waldorf Salad and Poppy Seed Flatbread (v)
- Atlantic Prawn Cocktail
  Always Available
  Marie Rose Sauce and Brown Bread

Soup
- Creamed Colcannon (v) (gf)
- Miso Soup
  Fish Broth with Tofu, Soy and Spinach
- Cream of Tomato
  Always Available
  Basil Oil and Croutons (v)

Salad
- Waldorf Salad
  Walnuts, Apples, Red Grapes, Mayonnaise and Natural Yoghurt (v) (gf)

Main Courses
- Breaded Plaice
  Thick Cut Chips, Peas and Tartare Sauce
- Steamed Sea Bass
  Bok Choy, Cherry Tomato Confit, Turned Potatoes, Glazed Carrots and White Wine Beurre Blanc (gf)
- Roast Lamb Rump*
  Dauphinoise Potatoes, Root Vegetables, Crushed Minted Peas and Red Wine Sauce
- Asparagus and Pea Ravioli
  Basil Sauce, Fines Herbes and Egg (v)
- Grilled Salmon Fillet
  Always Available
  Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)
- Pan-fried Chicken Breast
  Always Available
  Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)
- Sirloin Steak*
  Always Available
  Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

Soup
- Creamed Colcannon (v) (gf)
- Miso Soup
  Fish Broth with Tofu, Soy and Spinach
- Cream of Tomato
  Always Available
  Basil Oil and Croutons (v)

Salad
- Waldorf Salad
  Walnuts, Apples, Red Grapes, Mayonnaise and Natural Yoghurt (v) (gf)

Main Courses
- Breaded Plaice
  Thick Cut Chips, Peas and Tartare Sauce
- Steamed Sea Bass
  Bok Choy, Cherry Tomato Confit, Turned Potatoes, Glazed Carrots and White Wine Beurre Blanc (gf)
- Roast Lamb Rump*
  Dauphinoise Potatoes, Root Vegetables, Crushed Minted Peas and Red Wine Sauce
- Asparagus and Pea Ravioli
  Basil Sauce, Fines Herbes and Egg (v)
- Grilled Salmon Fillet
  Always Available
  Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)
- Pan-fried Chicken Breast
  Always Available
  Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)
- Sirloin Steak*
  Always Available
  Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

A Taste of xxx
- XXXX

Classic Roast
- Prime Sirloin of Beef* Forestière
  Fondant Potatoes, Cauliflower Beignets, Root Vegetables and Green Beans

Daily Grill
- Pork Chop
  Sautéed Potatoes, Buttered Leeks, Kale, Sage and Grain Mustard Butter (gf)

Desserts
- Warm Spiced Fruit and Orange Strudel
  Devonshire Clotted Cream (ls)
- Crème Fraîche Bavarois
  Apple Compote, Brown Butter Powder, Cinnamon Sable
- Mango Jam Crème Brûlée
  Aerated Pink Pepper Sponge (gf)
- Chocolate and Pretzel Ganache with Dark Chocolate Mousse
  Signature Dessert
  Salt and Vinegar Ice Cream
- Fresh Seasonal Fruit Salad
  Always Available
  with Cream (gf)

Ice Creams
- Vanilla, Coconut, Raspberry Ripple

Sorbet
- Champagne

Raspberry Ripple Sundae
- Raspberry Ripple and Chocolate Ice Cream, Fresh Mint and Chocolate Flakes

Cheeseboard
- A Selection of Regional British and Continental Cheese with Biscuits

Recommended Wine
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- Red Wine Here – £18.00
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<Day> <Month> 2018 | Your Executive Chef is xxxxxxxxxxx

**Starters**

Iberico Ham Croquettes
Mixed Leaf Salad and Smoked Red Pepper Tapenade
Game and Poultry Terrine
Pickled Garden Vegetable and Beetroot Relish
Gravlax of Salmon*  
Scandinavian Dressing and Buttered Rye Bread
Green Asparagus  
Spiced Egg Mayonnaise and Garlic Toast (v) (gf)  
Atlantic Prawn Cocktail Always Available
Marie Rose Sauce and Brown Bread

**Soup**

Beef Consommé
Julienne of Herb Pancake
Sambar
Lentil and Tamarind Chowder (gf)
Cream of Tomato Always Available
Basil Oil and Croutons (v)

**Salad**

Tuna Niçoise
New Potatoes, Cherry Tomatoes, Black Olives, Green Beans and French Dressing (gf)

**Main Courses**

Darne of Atlantic Hake
New Potatoes, Leek and Gougeres Ribbons and a Lemon Butter Sauce (gf)
Atlantic Monkfish Fillet wrapped in Serrano Ham
Roasted Tomato, Red Pepper and Chickpea Stew
Baked Steak and Kidney Pie in Suet Pastry
Mashed Potatoes, Buttered Cabbage, Roasted Root Vegetables and Gravy
Savoury Gougère filled with Spinach and Cauliflower
Tadka Dhal Sauce (v)
Grilled Salmon Fillet Always Available
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)
Pan-fried Chicken Breast Always Available
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)
Sirloin Steak* Always Available
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

**Desserts**

Baked Apple Wrapped in Short Crust Pastry
Crème Anglaise (ls)
Strawberry and Lemon Curd Tartlet
Tarragon Meringue and Mascarpone Mousse
Sweetcorn Custard with Textures of Blueberries
Cinnamon Ice Cream (gf)
Chocolate and Pretzel Ganache with Dark Chocolate Mousse Signature Dessert
Salt and Vinegar Ice Cream
Fresh Seasonal Fruit Salad Always Available
with Cream (gf)

**Recommended Wine**

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Crisp and refreshing white with a lemony zing, all the way from Sicily

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Dark and inky earth flavours, bursting full of cherries and summer fruits

**Cheeseboard**

A Selection of Regional British and Continental Cheese with Biscuits
Starters

Sausage and Duck Liver Roll
Red Pepperonata and Pine Nut Dressing

Smoked Mackerel and Horseradish Pâté
Wholemeal Toasts

Chicken Caesar Terrine
Anchovy Dressing and Crisp Breads

Savoury Sun-dried Tomato Cheesecake
Mixed Leaves and Pesto Dressing (v)

Atlantic Prawn Cocktail Always Available
Marie Rose Sauce and Brown Bread

Soup

Spiced Split Lentil (v) (gf)

Tarator
Chilled Soup with Cucumber, Nuts, Dill and Yoghurt

Salad

Waldorf Salad
Walnuts, Apples, Red Grapes, Mayonnaise and Natural Yoghurt (v) (gf)

Main Courses

Grilled Sole
New Potatoes, Spinach, Broccoli and Chive Cream Sauce (gf)

Peppered Sea Trout
Sweet Potato Fries, Crispy Pancetta, Leeks and Pea Purée

Pork Tenderloin
Chick Pea, Coriander and Couscous Stew and Coriander Yoghurt

Baked Avocado Pear and Herb Cream Cheese Pastry Lattice
Chilli Tomato Fondue and Spätzle (v)

Grilled Salmon Fillet Always Available
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast Always Available
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak Always Available
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

Soup

Spiced Split Lentil (v) (gf)

Tarator
Chilled Soup with Cucumber, Nuts, Dill and Yoghurt

Salad

Waldorf Salad
Walnuts, Apples, Red Grapes, Mayonnaise and Natural Yoghurt (v) (gf)

Desserts

Bread and Butter Pudding
Orange and Cardamom Custard

Egg Custard Tart
Bergamot Crumble, Lemon Curd and Blackberries

Caramelised Popcorn Brûlée
Apple Compote (gf)

Milk Chocolate and Pistachio Delice Signature Dessert
Dark Chocolate Sauce and Sweet Fennel Ice Cream (not suitable for vegetarians)

Fresh Seasonal Fruit Salad Always Available
with Cream (gf)

Ice Creams

Vanilla, Oreo Cookies, Apple Cider

Oreo and Dulche de Leche Sundae Cookies and Cream Ice Cream, Fudge Pieces and Whipped Cream

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

Recommended Wine

White Wine Here – £18.00
Crisp and refreshing white with a lemony zing, all the way from Sicily

White Wine Here – £18.00
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Red Wine Here – £18.00
Dark and inky earthy flavours, bursting full of cherries and summer fruits

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Dark and inky earthy flavours, bursting full of cherries and summer fruits
Starters
- Oxtail Risotto
- Parsley and Horseradish Gremolata (gf)
- Smoked Trout* and Peppered Mackerel
- Grain Mustard Potato Salad (gf)
- Duck Rillettes
- Orange and Walnut Salad, Charred Cucumber and Beetroot Ketchup (gf)
- Plum Tomato and Mozzarella Salad
- Basil, Red Onion and Black Olives (v)
- Atlantic Prawn Cocktail Always Available
- Marie Rose Sauce and Brown Bread

Soup
- Clam and Thyme Chowder
- Saltine Crackers
- Bibbelsche Bohnesupp
- Smoked Bacon and Potato
- Cream of Tomato Always Available
- Basil Oil and Croutons (v)

Main Courses
- Plaice filled with a Salmon and Crayfish Mousse
- Turned Potatoes, Spinach, Kale and Blood Orange Hollandaise (gf)
- Red Snapper Fillet
- Roasted Butternut Squash, Saffron Potatoes, Fine Beans and Tomato Sauce (gf)
- Breast of Young Wood Pigeon
- Caramelised Fig Pastry, Fondant Potato, Prune and Pancetta Roll and Elderflower Scented Jus-lie
- Mozzarella and Basil Gnocchi
- Roasted Aubergine, Courgette and Sun-blush Tomato Sauce (v)
- Grilled Salmon Fillet Always Available
- Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)
- Pan-fried Chicken Breast Always Available
- Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)
- Sirloin Steak* Always Available
- Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

A Taste of xxx
- XXX
- XXX

Classic Roast
- Slow Cooked Beef Picanha Rump
- Fondant Potatoes, Kale, Mushrooms, Braised Lentils and Red Wine

Daily Grill
- Sausage Stuffed Chicken
- Buttered Rice, Steamed Bok Choy, Carrots and a Fig Demi-glaze (gf)

Desserts
- Baked Rice Pudding (gf) (ls)
- Black Cherry Compote (gf)
- Hazelnut and Honey Financier
- Mocha Crèmeux and Pear Gel
- Key Lime Pie
- Lemongrass Ice Cream
- Milk Chocolate and Pistachio Delice Signature Dessert
- Dark Chocolate Sauce and Sweet Fennel Ice Cream (not suitable for vegetarians)

Soup
- Clam and Thyme Chowder
- Saltine Crackers
- Bibbsche Bohnesupp
- Smoked Bacon and Potato
- Cream of Tomato Always Available
- Basil Oil and Croutons (v)

Main Courses
- Plaice filled with a Salmon and Crayfish Mousse
- Turned Potatoes, Spinach, Kale and Blood Orange Hollandaise (gf)
- Red Snapper Fillet
- Roasted Butternut Squash, Saffron Potatoes, Fine Beans and Tomato Sauce (gf)
- Breast of Young Wood Pigeon
- Caramelised Fig Pastry, Fondant Potato, Prune and Pancetta Roll and Elderflower Scented Jus-lie
- Mozzarella and Basil Gnocchi
- Roasted Aubergine, Courgette and Sun-blush Tomato Sauce (v)
- Grilled Salmon Fillet Always Available
- Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)
- Pan-fried Chicken Breast Always Available
- Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)
- Sirloin Steak* Always Available
- Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

Recommended Wine
- White Wine Here – £18.00
- Red Wine Here – £18.00

Cheeseboard
- A Selection of Regional British and Continental Cheese with Biscuits

P&O CRUISES

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<Day> <Month> 2018 | Your Executive Chef is xxxxxxxxxxx

Starters

Tiger Prawns in a Coconut Panko Crumb
Pineapple Salsa and Thousand Island Dip

Serrano Ham
Poached Pear and Gorgonzola Cheese

Salmon Nicoise
French Dressing

Goat’s Cheese, Sun-blushed Tomato, Basil and Spinach Roulade
Rocket Salad (v) (gf)

Atlantic Prawn Cocktail Always Available
Marie Rose Sauce and Brown Bread

Main Courses

Whole Witch Sole
Parsley New Potatoes, Garden Vegetables and Browned Butter (gf)

Pan-fried Cod Fillet with an Egg Yolk and Parsley Crust
Creamed Potatoes and Shellfish Buerre Blanc

Chicken Cordon Bleu
Alfresco Pasta, Slow Baked Tomatoes and a Mushroom and Madeira Sauce

Warm Asparagus Mousse
Mint Buttered Potato Gnocchi and White Wine Sauce (v)

Grilled Salmon Fillet Always Available
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast Always Available
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* Always Available
Thick Cut Chips, Seasonal Vegetables and Bearnaise Sauce

Soups

Ribollita
Tomato, Cannellini Bean and Cabbage

Aljotta
Maltese Fish Soup

Cream of Tomato Always Available
Basil Oil and Croutons (v)

Salads

Greek Salad
Feta, Tomatoes, Cucumber, Red Onion and Black Olives (v) (gf)

Recommended Wine

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Crisp and refreshing white with a lemony zing, all the way from Sicily

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Dark and inky earth flavours, bursting full of cherries and summer fruits

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Dark and inky earth flavours, bursting full of cherries and summer fruits

Desserts

Warm Apple Streusel
Sauce Anglaise (gf) (ls)

Glazed Cambridge Cream
Oatmeal Biscuit

Baba au Rhum
Berries and Chantilly Cream

Milk Chocolate and Pistachio Delice Signature Dessert
Dark Chocolate Sauce and Sweet Fennel Ice Cream (not suitable for vegetarians)

Fresh Seasonal Fruit Salad Always Available
with Cream (gf)

Ice Creams
Vanilla, Elderflower, Chocolate
Ginger

Strawberry, Elderflower and Lemon Sundae
Lemon Curd, Strawberry Compote, Ice Cream and Marshmallows

Cheeseboard
A Selection of Regional British and Continental Cheese with Biscuits

<table>
<thead>
<tr>
<th>v</th>
<th>Denotes vegetarian option</th>
<th>gf</th>
<th>Denotes gluten free</th>
<th>ls</th>
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Starters
- Wild Mushrooms in Puff Pastry
  - Tarragon Cream (v)
- Crab and Wasabi Terrine
  - Cream Cheese, Cucumber, Chicory and Crayfish Salad (gf)
- Smoked Duck Breast*
  - Pickled Wild Mushrooms and Prune Purée (gf)
- Celeriac, Butternut Squash and Carrot Terrine
  - Basil Crème Fraîche and Black Olive Tapenade Croustade (v)
  - Atlantic Prawn Cocktail
  - Always Available
  - Marie Rose Sauce and Brown Bread

Salad
- Purée of Parsnip and Apple (v) (gf)
- Bouillabaisse
  - Fish Soup with Saffron Cream (gf)
- Cream of Tomato
  - Always Available
  - Basil Oil and Croutons (v)

Soup
- Chicken Caesar Salad
  - Romaine Lettuce, Anchovies, Parmesan Cheese, Croutons and a Creamy Caesar Dressing

Main Courses
- Sea Bream Fillet
  - Buttered New Potatoes, Vegetable Ribbons and a Champagne and Clam Sauce
- Garlic and Brandy Sautéed Tiger Prawns
  - Orzo Pasta and Sauce Américaine
- Turkey Breast Saltimbocca
  - Bubble and Squeak Cake, Broad Beans and Sherry Jus
- Leek and Celery Pan Haggerty
  - Sautéed Wild Mushrooms, Poached Egg* and Béarnaise Sauce (v)
- Grilled Salmon Fillet
  - Always Available
  - Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)
- Pan-fried Chicken Breast
  - Always Available
  - Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)
- Sirloin Steak*
  - Always Available
  - Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

A Taste of xxx

Recommended Wine
- White Wine Here – £18.00
  - Crisp and refreshing white with a lemony zing, all the way from Sicily
- Red Wine Here – £18.00
  - Dark and inky earth flavours, bursting full of cherries and summer fruits

Classic Roast
- Feather Blade of Beef* with Smoked Beef Cheek Hash
  - Creamed Cabbage and Roasted Onion (gf)

Cheeseboard
- A Selection of Regional British and Continental Cheese with Biscuits

Ice Creams
- Always Available
  - Vanilla, Raspberry Ripple, Coconut Sorbet

Coconut and Chocolate Sundae
- Coconut Ice Cream, Chocolate Sorbet, Whipped Cream and Mango Pearls

Daily Grill
- Darne of Atlantic Hake
  - New Potatoes, Leek and Courgette Ribbons and a Lemon Butter Sauce (gf)

Desserts
- Banana Tart Tatin
  - Vanilla Pod Ice Cream
- Italian Zuccotto Cake
  - Kahlúa Creme Anglaise (ls)
- Green Tea Matcha Cake and Black Sesame Mousse
  - Yuzu Curd (gf)
- Layered Molten Chocolate Cake
  - Signature Dessert
  - Vanilla Ice Cream
- Fresh Seasonal Fruit Salad
  - Always Available
  - with Cream (gf)

P&O CRUISES
<Day> <Month> 2018 | Your Executive Chef is xxxxxxxxxxx

Starters

- Devilled Whitebait
- Smoked Paprika Mayonnaise
- Pulled Beef with Piccalilli
- Warm Rye Bread Toast
- Smoked Salmon* Mousse Parcel
  Marinated Cucumber Relish
- Mushroom Pâté
  Grissini Bread Sticks, Pickled Walnuts and Port Dressing (v)
- Atlantic Prawn Cocktail
  Always Available
  Marie Rose Sauce and Brown Bread

Soup

- Ham and Puy Lentil (gf)
- Faki Soup
  Lentil and Tomato (gf)
- Cream of Tomato
  Always Available
  Basil Oil and Croutons (v)

Salad

- Salad Lyonnaise
  Pancetta, Egg, Frisée Lettuce, Shallots, Croutons
  and a Red Wine Vinaigrette

Main Courses

- Cod Fillet Mornay
  Creamed Potatoes, Sautéed Spinach and Garden Peas
- Swordfish Steak
  Sautéed Potatoes, Tomatoes, Fine Beans, Red Onion and Olives (gf)
- Spoon Gammon Shank
  Spätzle, Wild Mushrooms, Cabbage and Mustard Cream Sauce
- Tomato and Mozzarella Gnocchi
  Pesto Cream and a Toasted Pine Nut Crumb (v)
- Grilled Salmon Fillet
  Always Available
  Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)
- Pan-fried Chicken Breast
  Always Available
  Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)
- Sirloin Steak*
  Always Available
  Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

A Taste of xxx

- XXXX

Classic Roast

- Corn-fed Chicken Breast Milanese with a Plum Tomato and Buffalo Mozzarella Crust
  Garlic Roast Potatoes, Italian Salad and Isle of Wight Smoked Tomato Balsamic Dressing

Daily Grill

- Tiger Prawn and Chorizo Brochette
  Sautéed Potatoes, Cherry Tomatoes, Asparagus, Broad Beans and Garlic Butter (gf)

Desserts

- Warm Monmouth Meringue Pudding
  Always Available
- Horlicks Panna Cotta
  Caramalised Pear, Date and Almond Crumble (gf) (not suitable for vegetarians)
- Lemon Curd Bakewell Tart
  Mascarpone Cheese and Strawberry Compote (ls)
- Layered Molten Chocolate Cake
  Signature Dessert
  Vanilla Ice Cream
- Fresh Seasonal Fruit Salad
  Always Available
  with Cream (gf)

Ice Creams

- Vanilla, Honey and Ginger, Cookie Dough
- Sorbet
  Orange

Apple Pie Sundae

- Vanilla and Apple Pie Ice Cream,
  Toffee Apple Popcorn and Whipped Cream

Cheeseboard

- A Selection of Regional British and Continental Cheese with Biscuits

Recommended Wine

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**Starters**

- **Lamb Kofta**
  - Moroccan Couscous and Tzatziki Dressing (gf)
- **Toulouse Sausage and Sweet Cured Pork Terrine**
  - Golden Raisin and Cider Chutney
- **Potted Shrimp in Nutmeg Butter**
  - Warm Soda Bread
- **Tomato Panna Cotta**
  - Red Onion and Cucumber (v) (gf)
- **Atlantic Prawn Cocktail**

**Salad**

- **Caprese Salad**
  - Buffalo Mozzarella, Cherry Tomatoes, Black Olives, Red Onion and Basil (v) (gf)

**Soup**

- **Seafood and Parsley Chowder**
  - Saltine Crackers
- **Minestrone**
  - Pesto Oil (v)
- **Cream of Tomato**
  - Always Available
  - Basil Oil and Croutons (v)

**Main Courses**

- **Poached Haddock**
  - Chive Mashed Potatoes, Sautéed Spinach, Peas, Broad Beans and a Lemon Cream Sauce (gf)
- **Pan-fried Sea Bass Fillet**
  - Potato Gnocchi, Charred Fennel, Leeks and Herb Pesto
- **Roast Moorland Grouse**
  - Game Chips, Parsnip Mash, Green Beans, Bread Sauce and Slow Gin Jus
  - **Spiced Cauliflower and Lentil Pie**
  - Paneer and Spinach, Onion Bhaji, Tomato and Cumin Sauce (v)
- **Grilled Salmon Fillet**
  - Always Available
  - Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)
- **Pan-fried Chicken Breast**
  - Always Available
  - Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)
- **Sirloin Steak**
  - Always Available
  - Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

**Desserts**

- **Crêpes Suzette**
- **Clotted Cream Ice Cream**
- **Carrot Cake**
- **Pineapple Coulis (gf) (ls)**
- **Pistachio Crème Brûlée**
- **Cherry Compote and White Chocolate**
- **Layered Molten Chocolate Cake**
- **Vanilla Ice Cream**
- **Fresh Seasonal Fruit Salad**
  - Always Available
  - with Cream (gf)

**Recommended Wine**

- **White Wine Here** – £18.00
  - Crisp and refreshing white with a lemony zing, all the way from Sicily
- **Red Wine Here** – £18.00
  - Dark and inky earth flavours, bursting full of cherries and summer fruits

**Cheeseboard**

A Selection of Regional British and Continental Cheese with Biscuits
Starters
Garlic, White Wine and Parsley Rope Grown Mussels
Toasted French Bread
Potted Pulled Pheasant
Dry Cider Apple Chutney and Oat Cakes
Smoked Haddock and Potato Terrine
Horseradish Cream and Wholemeal Melba Toast
Middle Eastern Meze Platter
Falafel, Baba Chanoush, Dolmades, Hummus and Fattoush Salad (v)
Atlantic Prawn Cocktail Always Available
Marie Rose Sauce and Brown Bread

Salad
Cheddar Cheese and Spring Onion
Golden Croutons (v)
Egg Drop Soup
Chicken Broth and Spring Onion
Cream of Tomato Always Available
Basil Oil and Croutons (v)

Main Courses
Grilled Sole
New Potatoes, Spinach, Broccoli and Chive Cream Sauce (gf)
Pan-fried Red Mullet Fillet
Potato Gnocchi, Roasted Vegetables and Shellfish Ragout
Rabbit, Prune and Pancetta Puff Pastry Pie
Truffle Creamed Potatoes and Perry Cider Velouté
Creamed Carrot and Walnut Pithivier
Roasted Butternut Squash Purée and a Fig Relish (v)
Grilled Salmon Fillet Always Available
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)
Pan-fried Chicken Breast Always Available
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)
Sirloin Steak* Always Available
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

Soup
Cheddar Cheese and Spring Onion
Golden Croutons (v)
Egg Drop Soup
Chicken Broth and Spring Onion
Cream of Tomato Always Available
Basil Oil and Croutons (v)

Salad
Tuna Niçoise
New Potatoes, Cherry Tomatoes, Black Olives,
Green Beans and French Dressing (gf)

Recommended Wine
White Wine Here – £18.00
Crisp and refreshing white with a lemony zing, all the way from Sicily

A Taste of xxx

Classical Roast
Prime Beef Forerib*
Roast Potatoes, Traditional Yorkshire Pudding, Root Vegetables and Pan Gravy

Daily Grill
Gammon Steak
Chunky Chips, Green Beans, Sautéed Mushrooms, Peas and a Fried Hen’s Egg*

Desserts
Irish Cream Bread and Butter Pudding with Custard
Fruits of the Forest Mousse
Cinnamon Crumble, Berries and Yoghurt
Coconut and Passion Fruit Cheesecake (ls)
(not suitable for vegetarians)
Chocolate and Pretzel Ganache with Dark Chocolate Mousse Signature Dessert
Salt and Vinegar Ice Cream

Cheeseboard
A Selection of Regional British and Continental Cheese with Biscuits

Asxpt of xxx

Xxxx

Xxxx

Classic Roast
Prime Beef Forerib*
Roast Potatoes, Traditional Yorkshire Pudding, Root Vegetables and Pan Gravy

Daily Grill
Gammon Steak
Chunky Chips, Green Beans, Sautéed Mushrooms, Peas and a Fried Hen’s Egg*

Desserts
Irish Cream Bread and Butter Pudding with Custard
Fruits of the Forest Mousse
Cinnamon Crumble, Berries and Yoghurt
Coconut and Passion Fruit Cheesecake (ls)
(not suitable for vegetarians)
Chocolate and Pretzel Ganache with Dark Chocolate Mousse Signature Dessert
Salt and Vinegar Ice Cream

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A Selection of Regional British and Continental Cheese with Biscuits

Asxpt of xxx

Xxxx

Xxxx

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Dark and inky earthy flavours, bursting full of cherries and summer fruits

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Mochachino and Vanilla Sunday
Chocolate Ice Cream, Hazelnuts and Coffee Cream

Sorbet
Raspberry

Ice Creams
Vanilla, Apple Cider, Oreo Cookies

Sorbet
Raspberry

Ice Creams
Vanilla, Apple Cider, Oreo Cookies

Sorbet
Raspberry

Cheeseboard
A Selection of Regional British and Continental Cheese with Biscuits

Mochachino and Vanilla Sunday
Chocolate Ice Cream, Hazelnuts and Coffee Cream

Sorbet
Raspberry

Ice Creams
Vanilla, Apple Cider, Oreo Cookies

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