



## Welcome

A feast for the senses in every respect,  
we're reigniting the tradition of the supper  
club, bringing you the finest food  
to tantalise your taste buds  
and entertainment worthy of the world  
stage. Prepare for an evening of great  
conversation, convivial company  
and delicious dining.

Don't forget; when the meal's over  
the evening is only just beginning...



## Starter

### **Pulled Ham Hock Rilette and Pea Custard**

Lavash Bread and a Mixed Radish and Pea Pod Salad

### **Buffalo Mozzarella, Heirloom Tomato and Pickled Shallot Bruschetta**

Pesto and Fig Vincotto (v)

## Main Course

### **Line Caught Native Sea Bass Fillet**

Artichoke Barigoule, Cherry Tomato Fondue  
and Saffron Scented Potatoes

### **Prime Beef Fillet with a Herb and Horseradish Crust**

Carrot and Celeriac Terrine, Fondant Potatoes, Savoy Cabbage,  
Morel Mushrooms and Port Jus\*

### **Buttered White Asparagus with Shiitake Mushroom Duxelle**

Deep-fried Boiled Egg, Browned Butter and Walnut Toast (v)

## Dessert

### **Trio of Desserts**

Greek Yoghurt Sorbet, Lemon Cremeux  
and Pistachio Honey Sponge Cake  
with Citrus Gel

V – Denotes vegetarian choice

Please note that some of these dishes may contain nuts or nut extracts

\* Whilst all the food we serve on board is prepared to the highest health and safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

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