



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

Smoked Salmon and Avocado Cannelloni

Cucumber and Spring Onion Salsa, Chervil Dressing
and Malted Crisp Breads*

Grilled Fennel Halloumi

Savoury Scones, Tamari Toasted Pumpkin Seeds and Horiatiki Salad (v)

Main Course

Lemon Sole and Prawn Roulade

White Grape Risotto, Dill Cucumber and Shellfish Oil*

Loin of Lamb and a Pulled Lamb Hot Pot

Baby Carrots, White Onion Purée and a Redcurrant Jus

Rigatoni with Charred Courgettes and Mediterranean Vegetables

Slow Cooked Cherry Tomatoes and a Rocket Pesto (v)

Dessert

Trio of Desserts

Dark and White Chocolate Mousse
on a Moist Hazelnut Tuile, Raspberry Macaroon
and Orange Sorbet with a Cherry Coulis

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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