



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

Spiced Duck Rilette

Mixed Pickles and Plum Chutney

Warm Goat's Cheese and Tuscan Vegetable Salad

Balsamic Dressing (v)

Main Course

Red Mullet Fillet with King Scallops and Prawns

Saffron, Orange and Clam Chowder Sauce with Potato Gnocchi,
Asparagus Spears and Chargrilled Courgette Roll

Prime Fillet of English Beef with a Beer and Molasses Glaze

Cottage Pie Potato, Parsnip and Horseradish Cream,
Wild Mushrooms, Honey Glazed Baby Carrots and Carbonnade Jus

Beetroot Tart Tatin

Chickpea Fritters, Parsnip Cream and Salted Walnuts (v)

Dessert

Trio of Desserts

Macerated Strawberries and Black Sesame Ice Cream,
Vanilla Pod Panna Cotta with Sweet Green Tea,
Bitter Sweet Chocolate and Sticky Stem Ginger Cake

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.

Menu 4