



Gourmet Menu I

SALAD

A plate of three salads
Beetroot salad with goat cheese and mascarpone cream,
celeriac and pear salad and
Blue cheese Caesar gem salad

ASPARAGUS

Asparagus and spinach vichyssoise

SCALLOPS

White onion and pea risotto with seared scallops

BEEF

Roast fillet of beef with seared foie gras
and morel mushroom sauce

CHOCOLATE

White chocolate and raspberry mille-feuille and
warm chocolate fondant with white chocolate ice cream

Coffee and Chocolates

Please note that some of these dishes may contain nut extracts

(A cover charge of £ 18.50 will be applied to your on board account)



Tropical Gourmet

CHICKEN

Griddled spicy jerk chicken with dressed papaya

BUTTERBEAN

Butterbean cappuccino soup with avocado salsa toasts

CRAB CAKE

Fried sweet potato and crab cakes with three Caribbean salads

SURF N' TURF

Oriana Rhodes Fillet steak and lobster surf and turf

COCONUT

Iced coconut chiboust with caramelised pineapple and mango sauce

Coffee and Chocolates

Please note that some of these dishes may contain nut extracts

(A cover charge of £ 18.50 will be applied to your on board account)



Menu A

STARTERS

BACON

Bacon and egg soup

CHICKEN

Crispy lemon and parsley chicken with butter poached prawns

RED MULLET

Pan fried red mullet on a pissaladière tart with rosemary cream

FOIE GRAS

Pressed duck liver terrine with a smoked duck, Orange and walnut salad

AVOCADO (V)

Avocado mousse, tomato jelly, goat's cheese cream and cucumber sorbet

MAIN COURSES

TURBOT

Pan fried turbot, fresh asparagus, smoked salmon butter sauce, cucumber and caviar

GUINEA FOWL

Roast and Madeira glazed guinea fowl with a morel mushroom and almond cream sauce

SOLE

Steamed lobster and sole paupiette with a champagne and fresh herb sauce

LAMB

Roast loin of lamb with spicy aubergines, pak choi and lime sour cream

ASPARAGUS (V)

White asparagus risotto with a green asparagus, truffle and hazelnut salad

BEEF

Fillet of beef with glazed calves sweetbreads and buttered crayfish tails

DESSERTS

TREACLE

Warm treacle tart with marmalade ice cream and thick orange custard cream

APPLE

Apple and burnt honey caramel shortbreads with blackberry ice cream

CHAMPAGNE

Iced champagne chiboust with fresh strawberries and raspberry coulis

CHOCOLATE

Warm chocolate fondant with griottine cherries and cherry ice cream

LEMON

Whole lemon and almond pudding with red berries and fresh cream

Please note that some of these dishes may contain nut extracts

A cover charge of £ 15 would be applied to your on board account



Menu B

STARTERS

BISQUE

Salmon bisque soup with warm smoked salmon

LEEK(V)

Leek and shallot pastry with a warm poached egg and red wine vinaigrette

CHICKEN

Roast chicken and stuffing ravioli with chestnut cabbage and crispy bacon

GOAT'S CHEESE(V)

Goat's cheese pasta with walnut dressed asparagus and asparagus sauce

MAIN COURSES

RED SNAPPER

Fillet of red snapper, champ potatoes, herb butter prawns and rich bisque sauce

PORK

Roast pork belly and apples with bacon and egg béarnaise

SALMON

Buttered salmon with chorizo risotto and paella garnish

DUCK

Roast duck breast with a caramelised onion tart, anchovy fritter and red wine beetroot sauce

BEEF

Grilled beef fillet béarnaise with whole grain mustard kidneys and Koffman's cabbage

CAULIFLOWER(V)

Lancashire cheese and cauliflower mousse with chestnut mushrooms and spring onion

DESSERTS

APPLE

Crunchy warm apple crumble and custard, caramelised apple and almond sponge with honey ice cream

PEANUT

Iced peanut mousse with glazed bananas, chocolate sauce and lime sorbet

RHUBARB

Rhubarb and custard cheesecake with rhubarb sorbet

CHOCOLATE

Chocolate Jaffa fondant

JAM (for 2 people)

Jam roly-poly, hot jam sauce and custard

Please note that some of these dishes may contain nut extracts

A cover charge of £ 15 would be applied to your on board account