

Dinner.



Appetisers.

Crispy Goat's Cheese

Creamed wild mushrooms and walnut pesto 🌱

Shrimp and Cucumber Cocktail

Pickled ginger and grapefruit mayonnaise

Beef Bresaola

Parmesan shavings and herb salad ④

Heritage Tomato

Black olive and celery salsa and basil oil ④ 🌱

Salad.

Roasted Beetroot Salad

Hazelnut chilli vinegar 🌱

Soups.

Asparagus Soup

Oxtail Consommé

Scented with Vintage Sherry

🌱 Plant-based, 🌿 Vegetarian, ④ Gluten free.

Some of our dishes may contain allergens including nuts or nut extracts. Information pertaining to allergies and intolerances available on request.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

Sailing with confidence - this menu has been sanitised.

MENU

Dinner.



Entrées.

Mustard-Crusted Roast Sirloin of Beef*

Roast potatoes, buttered carrots,
Yorkshire pudding and a red wine sauce

Turkey Roulade stuffed with Apricot, Macadamia and Thyme stuffing

Roast potatoes, honey roast parsnips and Turkey jus

Grilled Fillet of Alaskan Hoki

Potato gnocchi, green peas,
and a mustard and tarragon sauce

Baked Pumpkin, Pine Nut and Butternut Risotto

Pickled ginger crisps 🌱

Roasted Hispi Cabbage

Smoked potato purée, gremolata and pumpkin seed ④ 🌱

Desserts.

Apple Tart Tatin

Caramel sauce and vanilla ice cream

Italian Hazelnut Cake

Honey roasted red plums and mascarpone cream ④

Choice of Ice Creams:

Coffee, coconut ice creams
with mango sorbet and caramel sauce

Chocolate Cheesecake

Coconut sorbet and caramel sauce ④ 🌱

Selection of Cheese and Biscuits:

Sweberg, Camembert, Cheddar

Coffee and Petit Fours.

Ginger Coconut Macaroon, Milk Chocolate Brownie