

THE EPICUREAN RESTAURANT

Welcome...

Prepare yourself for an extraordinary gastronomic journey to the very heart of fine dining. The Epicurean fuses classic dining elements with the best of modern British dining to create a sensuous menu, uniquely presented in a sophisticated and contemporary setting.

Our emphasis is on grand style and flawless service. The menu features dishes that are skilfully prepared table-side in a performance worthy of the West End and, with time to thoroughly appreciate each course, you can relax and revel in The Epicurean special atmosphere.

We only use the finest and freshest produce and present it with great skill to achieve maximum flavour. Although exceptional, our dishes are not overcomplicated or fussy – they simply allow the ingredients to be the stars of the show.

If the menu proves too delicious to decide, your knowledgeable waiter is on hand to take you through each captivating choice. All our staff are highly trained and dedicated to the pursuit of dining pleasure. Their passion for food is an inspiration for guests, and is as much a part of The Epicurean experience as the food itself.

We hope you will enjoy our selection of both classic dishes and our soon-to-be-discovered secrets.

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Starter

Duo of Cured Smoked Salmon

Aged 21-year-old Malt Whisky Loch Fyne Salmon and traditional Oak Smoked Cures hand-carved at your table*

Chicken and Morel Mushroom Mousseline with Pistachio Crumble

Duck Liver Parfait, Sweet and Sour Pickled Vegetables and Spinach Anglaise

Devonshire White Crab, Langoustine and Caviar Cocktail

Pea and Chervil Custard, Parchment Bread and a Cucumber Mojito*

Aged English Beef Carpaccio

Quail's Egg, Radish and Potato Ruffles, Parmesan and Wasabi Dressing*

Goat's Cheese and Hazelnut Crostin

Apple Terrine, Beetroot Sorbet and Candied Walnuts (v)

Cream of Celeriac Soup

Tarragon Oil and Poached Pear Purée (v)

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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Main Course

Chateaubriand of Prime English Beef for two

Madeira and Béarnaise Sauces, Bouquetière of Baby Vegetables and Pont-Neuf Potatoes*

Salt Marsh Lamb Rack with Slow Cooked Glazed Lamb Breast and Mini Crafted Shepherd's Pie

Samphire Shoots, Butternut Squash Purée and a Rosemary and Mint Jelly*

Double Gloucester Old Spot Pork Fillet and Honey Glazed Pork Belly

Seared Scallop, Chicken Skin Tuile, Crackling Crumb and a Perry Cider Jus

Butter Poached Lobster Tail and Glazed Pavé of Boneless Beef Short Rib

Sour Cream Crushed New Potatoes and a Melting Cheese Lollipop

Fillet of Wild Caught English Turbot St. Clement's

Potato Lattice, Baby Fennel, Yuzu Beurre Blanc, Citrus Fruits and Fresh Herbs

Woodland Spinach and Mushroom Mille-Feuille

Baby Leek Terrine, Carrot Meringue and Hampshire Watercress Ice Cream (v)

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Dessert

Crêpe Suzette Flambé

Homemade Vanilla Pod Ice Cream

Caramelised Apple Crumble

Apple and Sherry Sorbet with a Rhubarb and Custard Cream

Black Forest Popping Candy Torte

Dorset Cherry Ice Cream and a Shot of New York Cream Soda

Trio of Summer Berry Textures

Raspberry and Cream Cheese Cannelloni, Blackberry Jelly and Eton Mess Meringue with Elderflower Mallow

Dark Chocolate Jaffa Cake

Orange Yolk and Sweet Fennel Ice Cream

Selection of Artisan British and European Cheese

Acacia Truffle Honey, Dulce de Membrillo, Medjool Date and Nut Fruit Cake and Assorted Fine Biscuits