

Celebrate a deliciously decadent Afternoon Tea with a twist. Inspired by my worldwide travels, I'll be taking you on a culinary journey with ingredients from around the globe - Enjoy! Eric Lanlard



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The crystal-clear waters of Barbados are home to THE best seafood and this dish takes me straight back to the calypso isle. Lobster with celery, chives and dill served in a brown butter brioche celebrate the taste of the Caribbean Sea.

Herb Lobster Roll

Images are for illustrative purposes only











Menu

Herb Lobster Roll

Celery, Chives and Dill in a Brown Butter Brioche Beetroot and Vanilla Smoked Salmon* Short Crust Pastry Tart

Dill and Caper Cream and a Beetroot Wafer

Corn-fed Paprika Chicken Ciabattina

Heirloom Tomatoes

Pistachio Financier

Rose Scented Cream Cheese Frosting and Persian Rose Petals

Golden Chocolate Sphere

Dark Chocolate Mousse, Framboise Macerated Raspberries and Chocolate Genoese

Blueberry Yoghurt Cheesecake

Blackcurrant Jam Centre and a Graham Cracker Base

Verrine Mont Blanc

Crunchy Meringue, Blackcurrant Conserve, Dark Rum and Sweet Crème De Marron

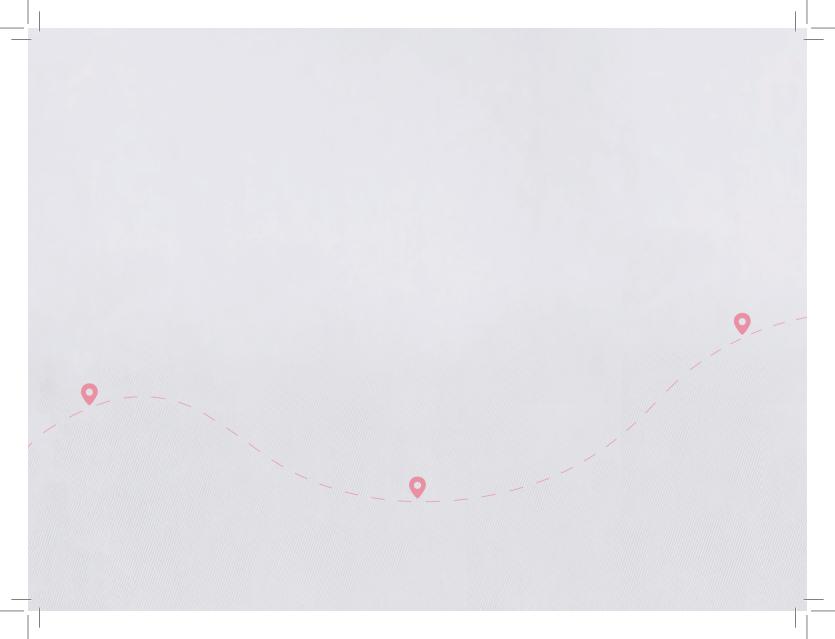
Raspberry and Raw Cacao Scones Traditional Scones

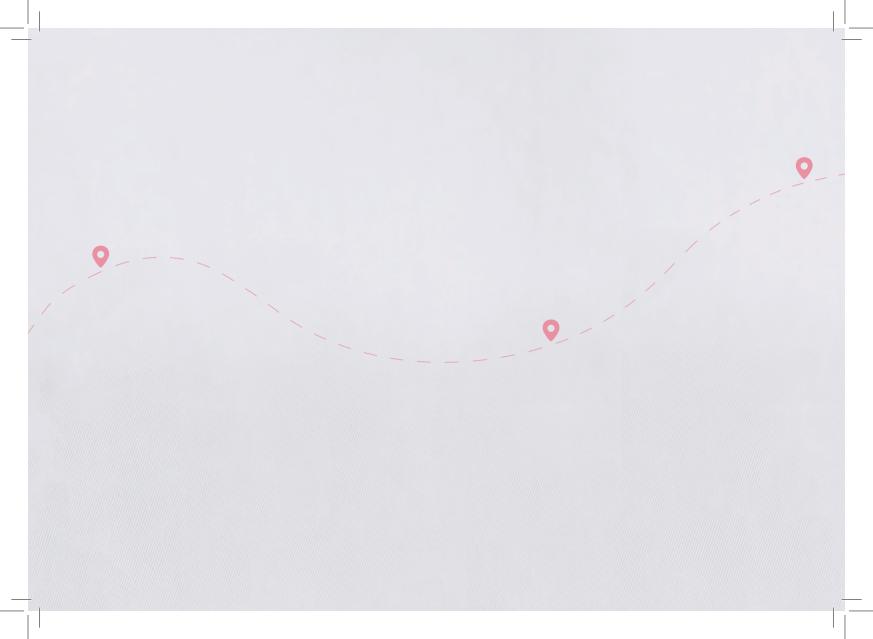
Individual Clotted Cream and Jam

Please note that some of these dishes may contain nuts or nut extracts.

Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before dining.

"Whilst all the food we serve on board is prepared to the highest health & safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eqgs, milk & shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.





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