



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...



The Rehearsal

Houmous, Grissini Sticks and Spiced Nuts

Opening Act

King Scallops* and Pea Fritters

Mustard Cream Sauce and Balsamic Pickled Onions

Red Pepper, Goat's Curd and Black Olive Cannelloni (v)

The Headliner

Sesame Crusted Asian Sea Bass

Pad Thai with Green Tea Noodles, Stir-fried Vegetables and Hoisin Sauce

Poulet de Bresse with a Lentil, Cep and Red Wine Cassoulet

Fondant Potato and Salt Baked Carrots

Fillet of Beef* with Oxtail and Garlic Hash

Baby Vegetables and Porcini Mushroom Jus

Asparagus and Wild Mushroom Florentine Strudel

Carrot Panna Cotta and a Sun-blushed Tomato Dressing (v)

Grand Finale

**Vanilla Cheesecake, Champagne Strawberries,
Passion Fruit and Mint Jelly**

Chantilly Cream

(v) - Denotes vegetarian option.

*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, eggs, milk & shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

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

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

Menu 1