



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

Baba Ghanoush, Pesto Marinated Black Olives and Grissini Sticks

Opening Act

Sesame Crusted Chicken

Chinese Cabbage and Bean Sprout Salad, Yakitori Dressing

Buffalo Mozzarella and Basil Ravioli

Plum Tomato Consommé (v)

The Headliner

Sea Bream Fillet with Tiger Prawns and Squid in a Rich Tomato Sauce

Saffron Potatoes and Provençal Vegetables

Cannon of Lamb* with a Shepherd's Pie Fritter

Ratatouille, Confit Cherry Tomatoes and a Port Wine Sauce

Juniper Spiced Venison Loin*

Potato Rösti, Braised Red Cabbage and Sprouting Broccoli

Grilled Panisse and Roasted Onion Lyonnaise with Root Vegetable Gratin

Thyme Potato Dauphinoise (v)

Grand Finale

Chocolate Crémeux, Piedmont Hazelnut Sponge, Forest Berry Mousse

White Chocolate Crumb

(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 2