



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

Peruvian Corn, Tomato Salsa and Grissini Sticks

Opening Act

Highland Smoked Salmon*, Chalk Stream Trout and Peppered Mackerel
Apple and Celeriac Remoulade

Beetroot Mousse with a Toasted Pine Nut and Pumpkin Seed Crumble
Pickled Beetroot (v)

The Headliner

Lemon Sole Fillets with Leek and Morecambe Bay Brown Shrimp
Crushed Chive Potatoes, Asparagus and Lemon Butter Sauce

Pork Tenderloin and Smoked Pork Belly
Hasselback Potatoes, Medley of Artichoke, Broad Beans and Peas and a Mustard Sauce

Pepper Crusted Beef Tournedos*
Potato and Mushroom Forestière, Buttered Green Beans and Red Wine Sauce

Charred Halloumi, Snow Peas and a Garden Pea and Mint Tiropita
Curried Chick Peas and Creamed Tarragon Broad Beans (v)

Grand Finale

Braeburn Apple Tart, Aerated Walnut Sponge, Pear Mousseline
Salted Caramel Sauce

(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.

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