



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

Grilled Halloumi, Romesco Dip and Grissini Sticks

Opening Act

Duck Liver Parfait with Maraschino Glaze

Cherry Gel, Pickled Cherries and Melba Toast

Asparagus and Soft Poached Egg*

Baby Gem Lettuce, Cheese Tuile and Sourdough Croutons (v)

The Headliner

Loch Duart Salmon Fillet in Puff Pastry

Fondant Potato, Sour Cream Leeks, Fine Beans and a Dill Hollandaise

Roast Guinea Fowl Breast and Confit Leg with Savoy Cabbage

Dauphinoise Potatoes and Roast Pumpkin

Rack of Salt Marsh Lamb* and Braised Shoulder

Potato and Parsnip Rösti, Crushed Peas and Rosemary Jus

Purple Potato Gnocchi with Charred Butternut Squash

Mediterranean Vegetables, Candied Walnuts and Ginger Infused Sultanas (v)

Grand Finale

Poached Peach and Rose Scented Meringue

Champagne Sorbet, Raspberry Gel and Toasted Almonds

(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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