

Starters

Lightly Spiced Crab and Leek Pasties
Apple Salad and Brown Crab Dip

Hampshire Chalk Stream Hot Smoked Rainbow Trout
Horseradish and Avocado Mousse (gf)

Pâté de Campagne
Red Onion Marmalade, Grain Mustard Vinaigrette and Brioche Toast

Wild Mushroom Panna Cotta
Mushrooms à la Grecque and Parmesan Tuile (v)

Atlantic Prawn Cocktail Always Available
Marie Rose Sauce and Brown Bread

Soup

Minestrone
Pesto Oil (v)

Cullen Skink
Creamy Smoked Haddock Soup (gf)

Cream of Tomato Always Available
Basil Oil and Croutons (v)

Salad

Beef* Bresaola
with Marinated Artichoke Hearts
Aged Parmesan Cheese and Rocket (gf)

Main Courses

Whole Witch Sole
Parsley New Potatoes, Garden Vegetables and Brown Butter (gf)

Swordfish Steak
Sautéed Potatoes, Tomatoes, Fine Beans, Red Onion and Olives (gf)

Roasted Lamb Cannon*
Mint and Garlic Chicken Mousseline, Truffle Pomme Purée, Buttered Beans and Lamb Jus

Spiced Cauliflower and Lentil Pie
Paneer and Spinach, Onion Bhaji, Tomato and Cumin Sauce (v)

Grilled Salmon Fillet Always Available
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast Always Available
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* Always Available
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

(v) – Denotes vegetarian option (gf) – Denotes gluten free (ls) – Denotes low sugar

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A Taste of xxx

Xxxxx
Xxxxx

Classic Roast

Thick Cut Pork Loin with Apricot Stuffing
Thyme Potatoes, Roasted Carrots, Parsnip, Celeriac and Cabbage with Pan Gravy

Daily Grill

Chicken Breast in Buttermilk Batter
Steamed Bok Choy, Carrot Batons and Sweetcorn Sauce

Desserts

Steamed Sticky Toffee Pudding
Vanilla Cream Sauce

Passion Fruit Pavlova
Berries and Whipped Cream (gf)

Cereal Milk Panna Cotta
Blueberry Compote, Apple Parfait and Porridge Tuile (not suitable for vegetarians)

Layered Molten Chocolate Cake Signature Dessert
Vanilla Ice Cream

Fresh Seasonal Fruit Salad Always Available
with Cream (gf) (ls)

Ice Creams

Vanilla, Honey and Ginger, Cookie Dough

Sorbet

Orange

Apple Pie Sundae

Vanilla and Apple Pie Ice Cream,
Toffee Apple Popcorn and Whipped Cream

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

Recommended Wine

White Wine Here – £18.00
Crisp and refreshing white with a lemony zing, all the way from Sicily

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Dark and inky earth flavours, bursting full of cherries and summer fruits

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Starters

Dutch Style Chicken Croquette
Onion Rings and a Spiced Tomato Sauce

Marinated Cornish Mussels on Toasted Sourdough
Garlic and Parsley Mayonnaise

Duck Rillette
Orange and Walnut Salad, Charred Cucumber and Beetroot Ketchup (gf)

Confit Plum Tomato and Goat’s Cheese Mousse
Crushed Black Olives and Basil (v) (gf)

Atlantic Prawn Cocktail *Always Available*
Marie Rose Sauce and Brown Bread

Soup

Mushroom and Garlic (v) (gf)

Moroccan Harira
Lamb, Lentil, Chickpea, Tomato and Harissa (gf)

Cream of Tomato *Always Available*
Basil Oil and Croutons (v)

Salad

Chicken Caesar Salad
Romaine Lettuce, Anchovies, Parmesan Cheese,
Croutons and a Creamy Caesar Dressing

Main Courses

Fillet of Haddock
Polenta Cake, Wilted Spinach, Glazed Carrots and Plum Tomato Salsa

Miso Glazed Tuna*
Carrot and Bean Sprout Stir-fry, Spiced Confit Tomatoes, Pickled Ginger and Jasmine Rice

Honey and Mustard Roast Ham
Breaded Pork and Fennel Press, Mashed Potatoes, Spinach, Leeks and Parsley Sauce

Warm Asparagus Mousse
Mint Buttered Potato Gnocchi and White Wine Sauce (v)

Grilled Salmon Fillet *Always Available*
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast *Always Available*
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* *Always Available*
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

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Classic Roast

Thyme Roast Turkey Breast
Duck Fat Roast Potatoes, Root Vegetables, Brussels Sprouts and Turkey Jus (gf)

Daily Grill

Lamb Leg Steak*
Hasselback Potatoes, Cauliflower Cheese, Green Beans and a Pink Peppercorn Butter

Desserts

Roasted Fruits with Orange Miso Sauce
Rum and Raisin Ice Cream (gf)

Lemon and Poppy Seed Cake
Rose Petal Confiture, Raspberries and Yoghurt Gel

Baked Blueberry Cheesecake
Fruit Coulis and Chantilly Cream (ls)

Layered Molten Chocolate Cake *Signature Dessert*
Vanilla Ice Cream

Fresh Seasonal Fruit Salad *Always Available*
with Cream (gf) (ls)

Ice Creams

Vanilla, Coconut, Raspberry Ripple

Sorbet

Champagne

Raspberry Ripple Sundae

Raspberry Ripple and Chocolate Ice Cream,
Fresh Mint and Chocolate Flakes

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

Recommended Wine

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Starters

- Oxtail Risotto**
Parsley and Horseradish Gremolata (gf)

Crab and Wasabi Terrine
Chicory and Crayfish Salad, Cucumber and Cream Cheese (gf)

Duck Pâté en Croûte
Orange Salad, Balsamic and Date Relish

Goat’s Cheese, Sun-blush Tomato, Basil and Spinach Roulade
Rocket Salad (v) (gf)

Atlantic Prawn Cocktail *Always Available*
Marie Rose Sauce and Brown Bread

- Soup**
Potato and Cheddar Cheese (v)

Pho
Vietnamese Beef Noodle Soup
with Coriander and Lime

Cream of Tomato *Always Available*
Basil Oil and Croutons (v)

- Salad**
Greek Salad
Feta, Tomatoes, Cucumber, Red Onion
and Black Olives (v) (gf)

Main Courses

- Crab, Crayfish and Broccoli Bake with a Cheddar Glaze**
French Fries, Dressed Salad and Sweetcorn Slaw

Skate Wing in Lemon Black Butter
Crisp Smoked Bacon, Potato Croutons, Fine Beans and Spinach (gf)

Beef Fillet Medallion*
Chorizo Potatoes, Asparagus Spears, Button Mushrooms and Sauce Béarnaise

Twice Baked Onion and Garlic Soufflé*
Cheese Sauce and Bruschetta (v)

Grilled Salmon Fillet *Always Available*
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast *Always Available*
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* *Always Available*
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

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- A Taste of xxx**
Xxxxx
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- Classic Roast**
Honey Glazed Ham
Thyme Roasted Potatoes, Cauliflower Cheese, Red Cabbage and Mustard Sauce

- Daily Grill**
Tandoori Lamb Chops*
Coriander Rice, Curried Leeks and Cauliflower and a Mint Yoghurt Dip (gf)

Desserts

- Warm Apple Streusel**
Sauce Anglaise (ls)

Lemon Posset
Rhubarb Compote and Viennese Biscuit (ls)

Set Alfonso Mango Custard
Coconut Crème Pâtissière, Coriander Meringue and Stem Ginger

Layered Molten Chocolate Cake *Signature Dessert*
Vanilla Ice Cream

Fresh Seasonal Fruit Salad *Always Available*
with Cream (gf) (ls)

- Ice Creams**
Vanilla, Apple Pie and Custard, Rum and Raisin

Sorbet
Rhubarb

- Rhubarb and Custard Sundae**
Rhubarb and Ginger Compote, Vanilla Ice Cream,
Rhubarb Sorbet and Shortbread Crumble

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

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Starters

Calamari Fritti
Chilli Mayonnaise

Pulled Beef with Piccalilli
Warm Rye Bread Toast

Chicken, Smoked Ham and Apricot Terrine
Tarragon Mayonnaise and Honey and Mustard Dressing (gf)

Beetroot Salad with Crisp Truffle Ricotta
Pea and Mint Dressing (v)

Atlantic Prawn Cocktail *Always Available*
Marie Rose Sauce and Brown Bread

Soup

Chicken Noodle (gf)

Pasulj
Smoked Sausage, Bacon and White Bean

Cream of Tomato *Always Available*
Basil Oil and Croutons (v)

Salad

Caprese Salad
Buffalo Mozzarella, Cherry Tomatoes, Black Olives,
Red Onion and Basil (gf)

Main Courses

Atlantic Cod Fillet
Turned Potatoes, Crushed Peas, Spinach and Chive Butter (gf)

Grey Mullet Fillet
Saffron Fondant Potatoes, Medley of Asparagus, Samphire, Brown Shrimp and Capers
and a Cream Dill Sauce (gf)

Chicken Breast with Pesto Gnocchi
Tenderstem Broccoli, Olive Oil Poached Baby Tomatoes and a Sourdough Crumb

Aubergine and Mozzarella Stack
Polenta Cake and Passata Sauce (v) (gf)

Grilled Salmon Fillet *Always Available*
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast *Always Available*
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* *Always Available*
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

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Classic Roast

Prime Leg of Lamb*
Boulangère Potatoes, Oven-Baked Ratatouille and Minted Jus (gf)

Daily Grill

Medallions of Pork Fillet
Dauphinoise Potatoes, Creamed Savoy Cabbage, Roast Celeriac and Grain Mustard Jus (gf)

Desserts

Bread and Butter Pudding
with Custard (ls)

Délice au Citron
Poached Blackberries and Quince Gel

Banoffee Meringue Tart
Key Lime Mousse and Peanut Butter Powder

Chocolate and Pretzel Ganache with Dark Chocolate Mousse *Signature Dessert*
Salt and Vinegar Ice Cream

Fresh Seasonal Fruit Salad *Always Available*
with Cream (gf) (ls)

Ice Creams

Vanilla, Oreo Cookies, Apple Cider

Oreo and Dulche de Leche Sundae

Cookies and Cream Ice Cream, Fudge Pieces
and Whipped Cream

Sorbet
Raspberry

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

Recommended Wine

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Dark and inky earth flavours, bursting full of cherries and summer fruits

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Starters

Sausage and Duck Liver Roll

Red Peperonata and Pine Nut Dressing

Poached Salmon, Cream Cheese and Spinach Roulade

Cucumber Ketchup (gf)

Potted Shrimp in Nutmeg Butter

Warm Soda Bread

Asparagus with Deviled Egg Mayonnaise

Garlic Toast (v)

Atlantic Prawn Cocktail

Always Available

Marie Rose Sauce and Brown Bread

Soup

Purée of Broccoli

Toasted Almond Flakes (v)

New England Clam Chowder

Smoked Pancetta (gf)

Cream of Tomato

Always Available

Basil Oil and Croutons (v)

Salad

Tuna Niçoise

New Potatoes, Cherry Tomatoes, Black Olives,
Green Beans and French Dressing (gf)

Main Courses

Atlantic Hake Supreme

New Potatoes, Leek and Courgette Ribbons and a Lemon Butter Sauce (gf)

Arctic Char Fillet with a Red Pepper, Anchovy and Butter Sauce

Roast Potatoes, Peas, Broad Beans and Cucumber Hearts (gf)

Slow Cooked Pork Collar Steak

Spinach, Mushroom, Potato and Sage Strudel, Roasted Carrots and Mustard Sauce

Blue Cheese Arancini

Fennel and Cucumber Salad with Hazelnut Purée (v)

Grilled Salmon Fillet

Always Available

Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast

Always Available

Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak*

Always Available

Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

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Classic Roast

Venison Loin*

Dauphinoise Potatoes, Braised Red Cabbage, Root Vegetables and Redcurrant Jus (gf)

Daily Grill

Lamb Leg Steak* with Pink Peppercorn Butter

Hasselback Potatoes, Cauliflower Cheese and Fine Green Beans

Desserts

Baked Treacle Tart

Sauce Anglaise (gf)

Honey Panna Cotta

Strawberries, Honeycomb and Mint (gf) (not suitable for vegetarians)

Kumquat and Almond Cake

Blackcurrant Sorbet and Honey Sauce (ls)

Chocolate and Pretzel Ganache with Dark Chocolate Mousse

Signature Dessert

Salt and Vinegar Ice Cream

Fresh Seasonal Fruit Salad

Always Available

with Cream (gf) (ls)

Ice Creams

Vanilla, Elderflower, Chocolate

Sorbet

Ginger

Strawberry, Elderflower
and Lemon Sundae

Lemon Curd, Strawberry Compote,
Ice Cream and Marshmallows

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

Recommended Wine

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Dark and inky earth flavours, bursting full of cherries and summer fruits

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Starters

- Iberico Ham Croquettes**
Rocket Salad and Smoked Red Pepper Tapenade

Tuna* Sashimi
Seaweed Salad, Pickled Ginger and Japanese Rice (gf)

Indonesian Chicken Salad
Citrus Lime Mayonnaise

Mushroom Panna Cotta
Hazelnut and Pumpkin Seed Crumb, Garden Leaves and Radish (v) (gf)

Atlantic Prawn Cocktail *Always Available*
Marie Rose Sauce and Brown Bread

- Soup**

Cream of Cauliflower
Pesto Croutons (v)

Korean Kimchi Jjigae
Pork, Kimchi and Tofu (gf)

Cream of Tomato *Always Available*
Basil Oil and Croutons (v)
- Salad**

Salad Lyonnaise
Pancetta, Egg, Frisée Lettuce, Shallots, Croutons and a Red Wine Vinaigrette

Main Courses

- Shrimp and Salmon Fishcake**
Spinach, Grilled Asparagus, Charred Corn and Chive Butter Sauce
- Salmon, Tuna and Tiger Prawn Brochette**
Cumin Roasted Aubergine and Peppers, Quinoa Tabbouleh Salad and Spiced Yoghurt (gf)
- Pressed Confit Duck Leg**
Creamed Parsley Potatoes, Baby Onions, Savoy Cabbage and Spiced Jus (gf)
- Tomato and Mozzarella Gnocchi**
Pesto Cream and a Toasted Pine Nut Crumb (v)
- Grilled Salmon Fillet** *Always Available*
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)
- Pan-fried Chicken Breast** *Always Available*
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)
- Sirloin Steak*** *Always Available*
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

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Classic Roast

Prime Beef Sirloin*
Roast Potatoes, Root Vegetables, Broccoli and Red Wine Jus (gf)

Daily Grill

P&O Cruises Mixed Grill: Lamb Cutlet*, Beef Medallion*, Seared Calves Liver*
Lyonnaise Potatoes, Sautéed Mushrooms and Tomatoes with Hollandaise (gf)

Desserts

- Warm Chocolate Praline Fondant**
Salted Caramel Ice Cream (gf)
- Baked New York Cheesecake**
Raspberry Coulis (gf) (ls)
- Orange Curd and Italian Meringue Tart**
Lemon Pastry
- Chocolate and Pretzel Ganache with Dark Chocolate Mousse** *Signature Dessert*
Salt and Vinegar Ice Cream
- Fresh Seasonal Fruit Salad** *Always Available*
with Cream (gf) (ls)

- Ice Creams**
Vanilla, Raspberry Ripple, Coconut

Sorbet
Lemon
- Coconut and Chocolate Sundae**
Coconut Ice Cream, Chocolate Sorbet, Whipped Cream and Mango Pearls

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

Recommended Wine

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Starters

Green Asparagus with Pink Grapefruit
Beetroot Mayonnaise and a Citrus Dressing (v) (gf)

Brussels Pâté
Beetroot and Red Onion Marmalade and Sourdough Toast

Singapore-Style Chicken Satay
Stir-Fried Vegetables

Sun-dried Tomato Cheesecake
Pesto Dressing and Mixed Leaves (v)

Atlantic Prawn Cocktail *Always Available*
Marie Rose Sauce and Brown Bread

Soup
Vegetable Soup au Pistou (v)

Cock-a-Leekie (gf)

Cream of Tomato *Always Available*
Basil Oil and Croutons (v)

Salad
Greek Salad
Feta, Tomatoes, Cucumber, Red Onion
and Black Olives (v) (gf)

Main Courses

Beer Battered Cod Fillet
Chunky Chips, Marrow Fat Mushy Peas and Homemade Tartare Sauce

Macadamia Crusted Mahi Mahi
Jasmine Rice, Stir-Fried Vegetables and Charred Pineapple

Rib Eye Steak*
Dauphinoise Potatoes, Cauliflower Cheese filled Tomato, Broccoli and Creamy Mushroom Sauce

Wild Mushroom, Madeira and Truffle Tartlet
Straw Vegetables and Fried Rice (v)

Grilled Salmon Fillet *Always Available*
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast *Always Available*
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* *Always Available*
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

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Classic Roast
Apricot and Moroccan Spiced Roast Lamb* Cushion
Noisette Potatoes, Roasted Root Vegetables and Pan Jus

Daily Grill
Calves Liver*
Bacon Mashed Potatoes, Leeks, Spinach and Roasted Onions in a Balsamic Gravy (gf)

Desserts

Warm Monmouth Meringue Pudding
Plum Jam

Limoncello Panna Cotta
Peach Coulis (gf)

Caramelised Carrot Cheesecake
Rum and Raisin Ice Cream

Milk Chocolate and Pistachio Delice *Signature Dessert*
Dark Chocolate Sauce and Sweet Fennel Ice Cream (not suitable for vegetarians)

Fresh Seasonal Fruit Salad *Always Available*
with Cream (gf) (ls)

Ice Creams
Vanilla, Honey and Ginger, Cookie Dough

Sorbet
Orange

Apple Pie Sundae
Vanilla and Apple Pie Ice Cream,
Toffee Apple Popcorn and Whipped Cream

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

Recommended Wine

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Starters

Deep-Fried Brie in a Mushroom Crumb
Cranberry Sauce and Petit Salad (v)

Crab, Fennel, Cucumber and Caper Salad
Gribiche Dressing (gf)

Terrine of Chicken and Chorizo
Chargrilled Leeks and Dijon Mustard Mayonnaise (gf)

Mushroom Pâté
Grissini Bread Sticks, Pickled Walnuts and Port Dressing (v)

Atlantic Prawn Cocktail Always Available
Marie Rose Sauce and Brown Bread

Soup

Pea and York Ham Bisque

Goulash
Beef and Red Pepper (gf)

Cream of Tomato Always Available
Basil Oil and Croutons (v)

Salad

Chicken Caesar Salad
Romaine Lettuce, Anchovies, Parmesan Cheese,
Croutons and a Creamy Caesar Dressing

Main Courses

Roasted Bream Fillet
Buttered Potatoes, Spinach, Leeks and a Brown Shrimp Sauce Vierge (gf)

Spaghetti alle Vongole
Clams and Spring Onions in a White Wine Cream Sauce

Grilled Chicken Breast
Potato Rösti, Grean Beans, Blushed Tomatoes and Romesco Dip (gf)

Chickpea Cake with a Soft Poached Egg*
Moutabal and Hollandaise Sauce (v) (gf)

Grilled Salmon Fillet Always Available
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast Always Available
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* Always Available
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

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Classic Roast

Slow Braised Lamb Shank
Fondant Potatoes, Mushrooms, Cabbage, Braised Lentil and Red Wine Cassoulet (gf)

Daily Grill

Tiger Prawn and Chorizo Brochette
Sautéed Potatoes, Cherry Tomatoes, Asparagus and Broad Beans with Garlic Butter (gf)

Desserts

Baked Bramley Apple Crumble
Sauce Anglaise (ls)

Tonka Bean Mousse
Strawberry Sorbet, Almond Praline and Strawberry Gel (gf)

Classic Tiramisu
(not suitable for vegetarians) (ls)

Milk Chocolate and Pistachio Delice Signature Dessert
Dark Chocolate Sauce and Sweet Fennel Ice Cream (not suitable for vegetarians)

Fresh Seasonal Fruit Salad Always Available
with Cream (gf) (ls)

Ice Creams

Vanilla, Coconut, Raspberry Ripple

Sorbet

Champagne

Raspberry Ripple Sundae

Raspberry Ripple and Chocolate Ice Cream,
Fresh Mint and Chocolate Flakes

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

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Starters

Grilled Tiger Prawns

Radish Slaw, Garlic Mayonnaise and Sweet Chilli Sauce

Smoked Trout Fillet

Horseradish Cottage Cheese, Cucumber and Chervil Salad (gf)

Chicken Breast with Asian Soba Noodles

Peanuts and Sesame Seeds

Dressed Asparagus and Egg Mayonnaise

Cucumber and Tomato Salsa and a Black Truffle Dressing (v) (gf)

Atlantic Prawn Cocktail

Always Available

Marie Rose Sauce and Brown Bread

Soup

Cream of Chicken, Mushroom
and White Wine

Borscht

Beetroot, Dill and Sour Cream (gf)

Cream of Tomato

Always Available

Basil Oil and Croutons (v)

Salad

Salad Lyonnaise

Pancetta, Egg, Frisée Lettuce, Shallots,
Croutons and a Red Wine Vinaigrette

Main Courses

Golden Fried Plaice Fillet

Boiled Potatoes, Parsley Buttered Carrot Batons, Broccoli and Remoulade Sauce

Monkfish Wrapped in Napa Cabbage

Stir-Fried Cabbage and Carrots, Steamed Rice and Ponzu Sauce (gf)

Roast Lamb Cushion filled with Apricot and Moroccan Spices

Noisette Potatoes, Root Vegetables and Pan Jus

Butter Bean and Vegetable Cassoulet

Pumpkin Mash and Dill Pickle Relish (v)

Grilled Salmon Fillet

Always Available

Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast

Always Available

Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak*

Always Available

Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

(v) – Denotes vegetarian option (gf) – Denotes gluten free (ls) – Denotes low sugar

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A Taste of xxx

Xxxxxx

Xxxxxx

Classic Roast

Roast Ballotine of Norfolk Goose with an Orchard Fruit Stuffing

Chateau Potatoes, Braised Red Cabbage and Madeira Jus

Daily Grill

Gammon Steak

Chunky Chips, Green Beans, Sautéed Mushrooms, Peas and a Fried Hen’s Egg*

Desserts

Marmalade Frangipane Tart

Vanilla Sauce (gf)

Irish Cream Baked Cheesecake

Banana and Pecan Ice Cream

Cranachan

Raspberries and Shortbread Petticoat Tail (ls)

Milk Chocolate and Pistachio Delice

Signature Dessert

Dark Chocolate Sauce and Sweet Fennel Ice Cream (not suitable for vegetarians)

Fresh Seasonal Fruit Salad

Always Available

with Cream (gf) (ls)

Ice Creams

Vanilla, Apple Pie and Custard, Rum and Raisin

Sorbet

Rhubarb

Mochachino and Vanilla
Sundae

Chocolate Ice Cream, Hazelnuts
and Coffee Cream

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

Recommended Wine

White Wine Here – £18.00

Crisp and refreshing white with a lemony zing, all the way from Sicily

White Wine Here – £18.00

Crisp and refreshing white with a lemony zing, all the way from Sicily

Red Wine Here – £18.00

Dark and inky earth flavours, bursting full of cherries and summer fruits

Red Wine Here – £18.00

Dark and inky earth flavours, bursting full of cherries and summer fruits

Starters

Deville Whitebait

Smoked Paprika Mayonnaise

Smoked Chicken Breast

Potato and Lentil Salad, Honey and Grain Mustard Dressing (gf)

Deli Meat Specialties

Mediterranean Olives, Pickled Vegetables and Continental Breads

Middle Eastern Meze Platter

Falafel, Houmous, Baba Ghanoush, Dolmades and Fattoush Salad (v)

Atlantic Prawn Cocktail Always Available

Marie Rose Sauce and Brown Bread

Soup

Pumpkin

Toasted Pumpkin Seeds (vegan) (gf)

Potaje de Garbanzos

Spanish Soup with Chorizo, Potato and White Beans (gf)

Cream of Tomato Always Available

Basil Oil and Croutons (v)

Salad

Chicken Caesar Salad

Romaine Lettuce, Anchovies, Parmesan Cheese,

Croutons and a Creamy Caesar Dressing

Main Courses

Poached Cod Fillet

Creamed Potatoes, Garden Peas and Sautéed Spinach

Atlantic Haddock Fillet Glazed with Welsh Rarebit

New Potatoes, Spinach, Leeks and a Tomato and Tarragon Chutney

Maple Glazed Gressingham Duck Breast*

Medley of Confit Duck Leg, Sautéed Potatoes, Broad Beans, Red Pepper and Green Beans

Walnut and Blue Cheese Pappardelle Pasta

Grilled Mediterranean Vegetables and Garlic Bread (v)

Grilled Salmon Fillet Always Available

Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast Always Available

Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* Always Available

Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

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A Taste of xxx

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Classic Roast

Roast Beef Brisket

Creamed Potatoes, Baked Onion, Cabbage and a Pan Jus (gf)

Daily Grill

Thyme Marinated Pork Cutlet

Potato Wedges, Garlic Flat Mushroom and Spinach (gf)

Desserts

Baked Apple with an Almond and Oatmeal Crumble

Vanilla Quark and Candy Floss (ls)

Tuscan Coffee and Hazelnut Cake

Mascarpone and Red Plum Sauce (gf) (ls)

Classic Sherry Trifle

Layered Molten Chocolate Cake Signature Dessert

Vanilla Ice Cream

Fresh Seasonal Fruit Salad Always Available

with Cream (gf) (ls)

Ice Creams

Vanilla, Apple Cider, Oreo Cookies

Sorbet

Raspberry

Oreo and Dulche

de Leche Sundae

Cookies and Cream Ice Cream,
Fudge Pieces and Whipped Cream

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

Recommended Wine

White Wine Here – £18.00

Crisp and refreshing white with a lemony zing, all the way from Sicily

White Wine Here – £18.00

Crisp and refreshing white with a lemony zing, all the way from Sicily

Red Wine Here – £18.00

Dark and inky earth flavours, bursting full of cherries and summer fruits

Red Wine Here – £18.00

Dark and inky earth flavours, bursting full of cherries and summer fruits



Starters

Grilled Halloumi with Truffle Honey Roasted Figs

Crisp Air-dried Ham and Spinach (gf)

Seared Sesame Seed Tuna*

Thai Rice Noodles, Mango and a Ginger and Peanut Dressing (gf)

Ardennes Pâté

Blueberry Relish Chutney and Melba Toast

Tomato Panna Cotta

Red Onion and Cucumber (v) (gf)

Atlantic Prawn Cocktail Always Available

Marie Rose Sauce and Brown Bread

Soup

Celeriac and Apple (gf)

Erwtensoep

Smoked Sausage and Pea

Cream of Tomato Always Available

Basil Oil and Croutons (v)

Salad

Waldorf Salad

Walnuts, Apples, Red Grapes, Mayonnaise
and Natural Yoghurt (v) (gf)

Main Courses

Smoked Haddock Fillet

Chive Mashed Potatoes, Sautéed Fine Beans, Poached Egg* and Mustard Cream Sauce (gf)

Fillet of Sea Trout

Crushed Sweet Potatoes, Charred Leek and a Red Pepper Sauce (gf)

Feather Blade of Beef* with Smoked Beef Cheek Hash

Creamed Cabbage and Roasted Onion (gf)

Ricotta and Spinach Ricciole with Béchamel Sauce

Sun-dried Tomatoes, Rocket and Garlic Roasted Croutons (v)

Grilled Salmon Fillet Always Available

Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast Always Available

Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* Always Available

Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

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A Taste of xxx

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Classic Roast

Corn-fed Chicken with Lemon and Thyme Stuffing

Roast Potatoes, Cauliflower Cheese, Garden Peas and Pan Gravy

Daily Grill

Pan-Seared Blackened Sea Bream

Cajun Dirty Rice, Buttered Courgettes, Butternut Squash Purée and Black Eyed Bean Salsa

Desserts

Apple and Cinnamon Bread and Butter Pudding

Soft Meringue and Vanilla Sauce

Crème Caramel

Vanilla and Saffron Scented Pear Tart

Ricotta Cheese and Apple Cider Ice Cream

Layered Molten Chocolate Cake Signature Dessert

Vanilla Ice Cream

Fresh Seasonal Fruit Salad Always Available

with Cream (gf) (ls)

Ice Creams

Vanilla, Mint Chocolate Chip,
Rum and Raisin

Sorbet

Lemon

Banana and Rum and Raisin
Sundae

Coffee Cream, Rum and Raisin Ice Cream,
Vanilla Ice Cream and Banana Jam

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

Recommended Wine

White Wine Here – £18.00

Crisp and refreshing white with a lemony zing, all the way from Sicily

White Wine Here – £18.00

Crisp and refreshing white with a lemony zing, all the way from Sicily

Red Wine Here – £18.00

Dark and inky earth flavours, bursting full of cherries and summer fruits

Red Wine Here – £18.00

Dark and inky earth flavours, bursting full of cherries and summer fruits



Starters

- Smoked Duck Breast* with a Crushed Hazelnut and Herb Crouton**
Cream Cheese, Dates and Orange Dressed Chicory

Confit Pork, Woodland Mushroom and Leek Terrine
Gooseberry Relish

Octopus Carpaccio with Squid Ink Mayonnaise
Red Pepper and Pine Nut Relish (gf)

Pumpkin, Sage and Raisin Arancini
Tomato and Paprika Chutney (v)

Atlantic Prawn Cocktail Always Available
Marie Rose Sauce and Brown Bread

- Soup**

Tortilla Soup
with Lime (v)

French Onion
Cheese Crouton

Cream of Tomato Always Available
Basil Oil and Croutons (v)
- Salad**

Tuna Niçoise
New Potatoes, Cherry Tomatoes, Black Olives,
Green Beans and French Dressing (gf)

Main Courses

- Highland Salmon Fish Cake in an Oatmeal Crumb**
Baby Spinach, Asparagus and Chive Hollandaise Sauce

Fillet of Plaice with a Prawn Mousseline
New Potatoes, Broccoli and Mushroom Cream Sauce (gf)

Sweet Cured Bacon Loin Steak
Bubble and Squeak, Caramelised Pineapple and Homemade Houses of Parliament Sauce

Cannellini Bean and Shallot Stroganoff
Buttered Rice and Roasted Beetroot (v)

Grilled Salmon Fillet Always Available
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast Always Available
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* Always Available
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

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A Taste of xxx

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Classic Roast

Roast Saddle of Lamb*
Dauphinoise Potatoes, Root Vegetables, Kale and Redcurrant Jus

Daily Grill

Beer-Marinated Spatchcock Spring Chicken
Cajun Potatoes, Roasted Corn and a Jalapeño and Tomato Salsa

Desserts

- Roasted Peach with Crunchy Meringue**
Lemon and Camomile Foam (gf)
- White Wine Syllabub**
Sablé Biscuit (ls) (not suitable for vegetarians)
- Cherry and Mascarpone Baked Cheesecake**
Almond Crumble and Cherry Gel
- Layered Molten Chocolate Cake** Signature Dessert
Vanilla Ice Cream
- Fresh Seasonal Fruit Salad** Always Available
with Cream (gf) (ls)

- Ice Creams**
Vanilla, Elderflower, Strawberries and Cream

Sorbet
Ginger
- Strawberry, Elderflower and Lemon Sundae**
Lemon Curd, Strawberries and Cream Ice Cream and Marshmallows

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

Recommended Wine

- White Wine Here – £18.00**
Crisp and refreshing white with a lemony zing, all the way from Sicily

White Wine Here – £18.00
Crisp and refreshing white with a lemony zing, all the way from Sicily

Red Wine Here – £18.00
Dark and inky earth flavours, bursting full of cherries and summer fruits

Red Wine Here – £18.00
Dark and inky earth flavours, bursting full of cherries and summer fruits



Starters

Twice Baked Crab Soufflé*
Shellfish Cream Sauce

Poached Salmon, Cream Cheese and Spinach Roulade
Cucumber Ketchup (gf)

Smoked Ham Hock and Minted Pea Slice
Rhubarb Relish (gf)

Cauliflower Tabbouleh Salad
Pomegranate, Halloumi, Marinated Vegetables and Olive Oil (v) (gf)

Atlantic Prawn Cocktail Always Available
Marie Rose Sauce and Brown Bread

Soup
Creamed Sweetcorn and Spring Onion (v) (gf)

Gazpacho (v)

Cream of Tomato Always Available
Basil Oil and Croutons (v)

Salad
Cobb Salad
Turkey Breast, Ham, Avocado, Stilton, Tomato, Baby
Gem Lettuce and Ranch Dressing (gf)

Main Courses

Plaice filled with Salmon and Crayfish Mousse
Turned Potatoes, Spinach, Kale and Blood Orange Hollandaise (gf)

Darne of Atlantic Hake
New Potatoes, Leek and Courgette Ribbons and Lemon Butter Sauce (gf)

Corn-fed Chicken Breast
Potato Rösti, Green Beans, Blushed Tomatoes and Romesco Dip (gf)

Tempura of Cauliflower, Broccoli Florets and Baby Corn
Tomato Quinoa and Summer Herb Dip (vegan)

Grilled Salmon Fillet Always Available
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast Always Available
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* Always Available
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

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A Taste of xxx
Xxxxx
Xxxxx

Classic Roast
Prime Beef Forerib*
Roast Potatoes, Traditional Yorkshire Pudding, Roasted Root Vegetables and Pan Gravy

Daily Grill
Lamb Leg Steak* with Pink Peppercorn Butter
Hasselback Potatoes, Cauliflower Cheese and Fine Green Beans

Desserts

Rhubarb and Ginger Crumble Tart
Sauce Anglaise

Coconut and Lemongrass Panna Cotta
Mango Salsa (gf)

White Chocolate Mille-Feuille
Toffee and Mascarpone Basil Sorbet (not suitable for vegetarians)

Chocolate and Pretzel Ganache with Dark Chocolate Mousse Signature Dessert
Salt and Vinegar Ice Cream

Fresh Seasonal Fruit Salad Always Available
with Cream (gf) (ls)

Ice Creams
Vanilla, Honey and Ginger, Cookie Dough

Sorbet
Orange

Apple Pie Sundae
Vanilla and Apple Pie Ice Cream,
Toffee Apple Popcorn and Whipped Cream

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

Recommended Wine

White Wine Here – £18.00
Crisp and refreshing white with a lemony zing, all the way from Sicily

White Wine Here – £18.00
Crisp and refreshing white with a lemony zing, all the way from Sicily

Red Wine Here – £18.00
Dark and inky earth flavours, bursting full of cherries and summer fruits

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Dark and inky earth flavours, bursting full of cherries and summer fruits



Starters

Pithivier of Creamed Garlic Mushrooms
Sweetcorn Sauce (v)

Thai Vegetable Spring Roll
Rice Noodle Salad and Tangy Cashew Sauce (v)

Mediterranean Seafood and Octopus Salad
Sauce Nero (gf)

Blue Cheese Panna Cotta
Waldorf Salad and Poppy Seed Flatbread (v)

Atlantic Prawn Cocktail Always Available
Marie Rose Sauce and Brown Bread

Soup

Creamed Colcannon (v) (gf)

Miso Soup
Fish Broth with Tofu, Soy and Spinach

Cream of Tomato Always Available
Basil Oil and Croutons (v)

Salad

Waldorf Salad
Walnuts, Apples, Red Grapes, Mayonnaise
and Natural Yoghurt (v) (gf)

Main Courses

Breaded Plaice
Thick Cut Chips, Peas and Tartare Sauce

Steamed Sea Bass
Bok Choy, Cherry Tomato Confit, Turned Potatoes, Glazed Carrots and White Wine Beurre Blanc (gf)

Roast Lamb Rump*
Dauphinoise Potatoes, Root Vegetables, Crushed Minted Peas and Red Wine Sauce

Asparagus and Pea Ravioli
Basil Sauce, Fines Herbes and Egg (v)

Grilled Salmon Fillet Always Available
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast Always Available
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* Always Available
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

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A Taste of xxx

Xxxxx
Xxxxx

Classic Roast

Prime Sirloin of Beef* Forestière
Fondant Potatoes, Cauliflower Beignets, Root Vegetables and Green Beans

Daily Grill

Pork Chop
Sautéed Potatoes, Buttered Leeks, Kale, Sage and Grain Mustard Butter (gf)

Desserts

Warm Spiced Fruit and Orange Strudel
Devonshire Clotted Cream (ls)

Crème Fraîche Bavaois
Apple Compote, Brown Butter Powder, Cinnamon Sable

Mango Jam Crème Brûlée
Aerated Pink Pepper Sponge (gf)

Chocolate and Pretzel Ganache with Dark Chocolate Mousse Signature Dessert
Salt and Vinegar Ice Cream

Fresh Seasonal Fruit Salad Always Available
with Cream (gf) (ls)

Ice Creams

Vanilla, Coconut, Raspberry Ripple

Sorbet

Champagne

Raspberry Ripple Sundae

Raspberry Ripple and Chocolate Ice Cream,
Fresh Mint and Chocolate Flakes

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

Recommended Wine

White Wine Here – £18.00
Crisp and refreshing white with a lemony zing, all the way from Sicily

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Crisp and refreshing white with a lemony zing, all the way from Sicily

Red Wine Here – £18.00
Dark and inky earth flavours, bursting full of cherries and summer fruits

Red Wine Here – £18.00
Dark and inky earth flavours, bursting full of cherries and summer fruits



Starters

- Iberico Ham Croquettes
Mixed Leaf Salad and Smoked Red Pepper Tapenade
- Gravlax of Salmon*
Scandinavian Dressing and Buttered Rye Bread
- Game and Poultry Terrine
Pickled Garden Vegetable and Beetroot Relish
- Green Asparagus
Spiced Egg Mayonnaise and Garlic Toast (v) (gf)
- Atlantic Prawn Cocktail Always Available
Marie Rose Sauce and Brown Bread

Soup

- Beef Consommé
Julienne of Herb Pancake
- Sambar
Lentil and Tamarind Chowder (gf)
- Cream of Tomato Always Available
Basil Oil and Croutons (v)

Salad

- Tuna Niçoise
New Potatoes, Cherry Tomatoes, Black Olives,
Green Beans and French Dressing (gf)

Main Courses

- Beer Battered Cod Fillet
Chunky Chips, Marrow Fat Mushy Peas and Homemade Tartare Sauce
- Atlantic Monkfish Fillet wrapped in Serrano Ham
Roasted Tomato, Red Pepper and Chickpea Stew
- Baked Steak and Kidney Pie in Suet Pastry
Mashed Potatoes, Buttered Cabbage, Roasted Root Vegetables and Gravy
- Savoury Gougère filled with Spinach and Cauliflower
Tadka Dhal Sauce (v)
- Grilled Salmon Fillet Always Available
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)
- Pan-fried Chicken Breast Always Available
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)
- Sirloin Steak* Always Available
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

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A Taste of xxx

Xxxxx
Xxxxx

Classic Roast

- Sage Crusted Veal* Loin
Gratin Potatoes, Caramelised Red Onions, Roasted Root Vegetables and Thyme Jus

Daily Grill

- Corn-fed Chicken Supreme Stuffed with Goat’s Cheese and Chives
Petit Pois a la Francaise and a Lemon Coriander Jus

Desserts

- Baked Apple Wrapped in Short Crust Pastry
Crème Anglaise (ls)
- Strawberry and Lemon Curd Tartlet
Tarragon Meringue and Mascarpone Mousse
- Sweetcorn Custard with Textures of Blueberries
Cinnamon Ice Cream (gf)
- Chocolate and Pretzel Ganache with Dark Chocolate Mousse Signature Dessert
Salt and Vinegar Ice Cream
- Fresh Seasonal Fruit Salad Always Available
with Cream (gf) (ls)

Ice Creams

- Vanilla, Apple Pie and Custard, Rum and Raisin

Sorbet

- Rhubarb

Rhubarb and Custard Sundae

- Rhubarb and Ginger Compote,
Vanilla Ice Cream, Rhubarb Sorbet
and Shortbread Crumble

Cheeseboard

- A Selection of Regional British and Continental Cheese with Biscuits

Recommended Wine

- White Wine Here – £18.00
Crisp and refreshing white with a lemony zing, all the way from Sicily
- White Wine Here – £18.00
Crisp and refreshing white with a lemony zing, all the way from Sicily
- Red Wine Here – £18.00
Dark and inky earth flavours, bursting full of cherries and summer fruits
- Red Wine Here – £18.00
Dark and inky earth flavours, bursting full of cherries and summer fruits



Starters

Sausage and Duck Liver Roll
Red Peperonata and Pine Nut Dressing

Smoked Mackerel and Horseradish Pâté
Wholemeal Toasts

Chicken Caesar Terrine
Anchovy Dressing and Crisp Breads

Savoury Sun-dried Tomato Cheesecake
Mixed Leaves and Pesto Dressing (v)

Atlantic Prawn Cocktail Always Available
Marie Rose Sauce and Brown Bread

Soup

Spiced Split Lentil (v) (gf)

Tarator

Chilled Soup with Cucumber, Nuts, Dill and Yoghurt

Cream of Tomato Always Available
Basil Oil and Croutons (v)

Salad

Waldorf Salad

Walnuts, Apples, Red Grapes, Mayonnaise
and Natural Yoghurt (v) (gf)

Main Courses

Grilled Lemon Sole
New Potatoes, Spinach, Broccoli and Chive Cream Sauce (gf)

Peppered Sea Trout
Sweet Potato Fries, Crispy Pancetta, Leeks and Pea Purée

Pork Tenderloin
Chick Pea, Chorizo and Couscous Stew and Coriander Yoghurt

Baked Avocado Pear and Herb Cream Cheese Pastry Lattice
Chilli Tomato Fondue and Spätzle (v)

Grilled Salmon Fillet Always Available
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast Always Available
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* Always Available
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

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A Taste of xxx

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Xxxxx

Classic Roast

Honey and Mustard Roasted Ham
Breaded Pork and Fennel Press, Mashed Potatoes, Spinach, Leeks and Parsley Sauce

Daily Grill

Tandoori Lamb Chops*
Coriander Scented Rice, Curried Leeks, Cauliflower and Mint Yoghurt Dip (gf)

Desserts

Bread and Butter Pudding
Orange and Cardamom Custard

Egg Custard Tart
Bergamot Crumble, Lemon Curd and Blackberries

Caramelised Popcorn Brûlée
Apple Compote (gf)

Milk Chocolate and Pistachio Delice Signature Dessert
Dark Chocolate Sauce and Sweet Fennel Ice Cream (not suitable for vegetarians)

Fresh Seasonal Fruit Salad Always Available
with Cream (gf) (ls)

Ice Creams

Vanilla, Oreo Cookies, Apple Cider

Sorbet

Raspberry

Oreo and Dulche
de Leche Sundae

Cookies and Cream Ice Cream,
Fudge Pieces and Whipped Cream

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

Recommended Wine

White Wine Here – £18.00
Crisp and refreshing white with a lemony zing, all the way from Sicily

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Crisp and refreshing white with a lemony zing, all the way from Sicily

Red Wine Here – £18.00
Dark and inky earth flavours, bursting full of cherries and summer fruits

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Dark and inky earth flavours, bursting full of cherries and summer fruits



Starters

- Oxtail Risotto**
Parsley and Horseradish Gremolata (gf)

Smoked Trout* and Peppered Mackerel
Grain Mustard Potato Salad (gf)

Duck Rillettes
Orange and Walnut Salad, Charred Cucumber and Beetroot Ketchup (gf)

Plum Tomato and Mozzarella Salad
Basil, Red Onion and Black Olives (v)

Atlantic Prawn Cocktail *Always Available*
Marie Rose Sauce and Brown Bread

- Soup**
Clam and Thyme Chowder
Saltine Crackers

Bibbelsche Bohnesupp
Smoked Bacon and Potato

Cream of Tomato *Always Available*
Basil Oil and Croutons (v)
- Salad**
Cobb Salad
Turkey Breast, Ham, Avocado, Stilton, Tomato, Baby Gem Lettuce and Ranch Dressing (gf)

Main Courses

- Plaice filled with Salmon and Crayfish Mousse**
Turned Potatoes, Spinach, Kale and Blood Orange Hollandaise (gf)

Red Snapper Fillet
Roasted Butternut Squash, Saffron Potatoes, Fine Beans and Tomato Sauce (gf)

Breast of Young Wood Pigeon
Caramelised Fig Pastry, Fondant Potato, Prune and Pancetta Roll and Elderflower Scented Jus-lie

Mozzarella and Basil Gnocchi
Roasted Aubergine, Courgette and Sun-blush Tomato Sauce (v)

Grilled Salmon Fillet *Always Available*
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast *Always Available*
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* *Always Available*
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

(v) – Denotes vegetarian option (gf) – Denotes gluten free (ls) – Denotes low sugar

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- A Taste of xxx

Xxxxx
Xxxxx

- Classic Roast**
Slow Cooked Beef Rump
Fondant Potatoes, Cabbage, Mushrooms, Braised Lentils and Red Wine

Daily Grill
Sausage Stuffed Chicken
Buttered Rice, Steamed Bok Choy, Carrots and a Fig Demi-glace (gf)

Desserts

- Baked Rice Pudding**
Black Cherry Compote (gf) (ls)

Hazelnut and Honey Financier
Mocha Crèmeux and Pear Gel

Key Lime Pie
Lemongrass Ice Cream

Milk Chocolate and Pistachio Delice *Signature Dessert*
Dark Chocolate Sauce and Sweet Fennel Ice Cream (not suitable for vegetarians)

Fresh Seasonal Fruit Salad *Always Available*
with Cream (gf) (ls)

- Ice Creams**
Vanilla, Mint Chocolate Chip, Rum and Raisin

Sorbet
Lemon
- Banana and Rum and Raisin Sundae**
Coffee Cream, Rum and Raisin Ice Cream, Vanilla Ice Cream and Banana Jam

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

Recommended Wine

- White Wine Here – £18.00**
Crisp and refreshing white with a lemony zing, all the way from Sicily

White Wine Here – £18.00
Crisp and refreshing white with a lemony zing, all the way from Sicily

Red Wine Here – £18.00
Dark and inky earth flavours, bursting full of cherries and summer fruits

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Dark and inky earth flavours, bursting full of cherries and summer fruits



Starters

Tiger Prawns in a Coconut Panko Crumb
Pineapple Salsa and Thousand Island Dip

Serrano Ham
Poached Pear and Gorgonzola Cheese

Salmon Niçoise
French Dressing

Goat’s Cheese, Sun-blushed Tomato, Basil and Spinach Roulade
Rocket Salad (v) (gf)

Atlantic Prawn Cocktail *Always Available*
Marie Rose Sauce and Brown Bread

Soup

Ribollita
Tomato, Cannellini Bean and Cabbage (v)

Aljotta
Maltese Fish Soup

Cream of Tomato *Always Available*
Basil Oil and Croutons (v)

Salad

Greek Salad
Feta, Tomatoes, Cucumber, Red Onion
and Black Olives (v) (gf)

Main Courses

Whole Witch Sole
Parsley New Potatoes, Garden Vegetables and Browned Butter (gf)

Pan-fried Cod Fillet with an Egg Yolk and Parsley Crust
Creamed Potatoes and Shellfish Buerre Blanc

Breaded Ham and Cheese filled Chicken Breast
Alfredo Pasta, Slow Baked Tomatoes and a Mushroom and Madeira Sauce

Warm Asparagus Mousse
Mint Buttered Potato Gnocchi and White Wine Sauce (v)

Grilled Salmon Fillet *Always Available*
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast *Always Available*
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* *Always Available*
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

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A Taste of xxx

Xxxxx
Xxxxx

Classic Roast

Roast Leg of Lamb*
Creamed Potatoes, Peas, Root Vegetables and Caper Sauce

Daily Grill

Corn-fed Guinea Fowl Breast with Smoked Butter and a Breadcrumb Crust
Roast Baby Potatoes, Sautéed Kale and Asparagus

Desserts

Chai Spiced Honey Cake
Glazed Pears, Rosewater and Honey Gel (gf)

Glazed Cambridge Cream
Oatmeal Biscuit

Baba au Rhum
Berries and Chantilly Cream

Milk Chocolate and Pistachio Delice *Signature Dessert*
Dark Chocolate Sauce and Sweet Fennel Ice Cream (not suitable for vegetarians)

Fresh Seasonal Fruit Salad *Always Available*
with Cream (gf) (ls)

Ice Creams

Vanilla, Edlerflower, Chocolate

Sorbet

Ginger

**Strawberry, Elderflower
and Lemon Sundae**

Lemon Curd, Strawberry Compote,
Ice Cream and Marshmallows

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

Recommended Wine

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Crisp and refreshing white with a lemony zing, all the way from Sicily

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Crisp and refreshing white with a lemony zing, all the way from Sicily

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Dark and inky earth flavours, bursting full of cherries and summer fruits

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Starters

Wild Mushrooms in Puff Pastry
Tarragon Cream (v)

Pressed Crab and Wasabi
Cream Cheese, Cucumber, Chicory and Crayfish Salad (gf)

Smoked Duck Breast*
Pickled Wild Mushrooms and Prune Purée (gf)

Celeriac, Butternut Squash and Carrot Terrine
Basil Crème Fraîche and Black Olive Tapenade Croustade (v)

Atlantic Prawn Cocktail Always Available
Marie Rose Sauce and Brown Bread

Soup

Purée of Parsnip and Apple (v) (gf)

Bouillabaisse
Fish Soup with Saffron Cream (gf)

Cream of Tomato Always Available
Basil Oil and Croutons (v)

Salad

Chicken Caesar Salad
Romaine Lettuce, Anchovies, Parmesan Cheese,
Croutons and a Creamy Caesar Dressing

Main Courses

Sea Bream Fillet
Buttered New Potatoes, Vegetable Ribbons and a Champagne and Clam Sauce

Garlic and Brandy Sautéed Tiger Prawns
Orzo Pasta and Sauce Américaine

Turkey Breast and Parma Ham Saltimbocca
Bubble and Squeak Cake, Broad Beans and Sherry Jus

Leek and Celery Pan Haggerty
Sautéed Wild Mushrooms, Poached Egg* and Béarnaise Sauce (v)

Grilled Salmon Fillet Always Available
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast Always Available
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* Always Available
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

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A Taste of xxx
Xxxxx
Xxxxx

Classic Roast
Feather Blade of Beef* with Smoked Beef Cheek Hash
Creamed Cabbage and Roasted Onion (gf)

Daily Grill
Darne of Atlantic Hake
New Potatoes, Leek and Courgette Ribbons and a Lemon Butter Sauce (gf)

Desserts

Banana Tart Tatin
Vanilla Pod Ice Cream

Italian Zuccotto Cake
Kahlua Crème Anglaise (ls)

Green Tea Matcha Cake and Black Sesame Mousse
Yuzu Curd (gf)

Layered Molten Chocolate Cake Signature Dessert
Vanilla Ice Cream

Fresh Seasonal Fruit Salad Always Available
with Cream (gf) (ls)

Ice Creams

Vanilla, Raspberry Ripple, Coconut

Sorbet
Lemon

Coconut and Chocolate Sundae

Coconut Ice Cream, Chocolate Sorbet,
Whipped Cream and Mango Pearls

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

Recommended Wine

White Wine Here – £18.00
Crisp and refreshing white with a lemony zing, all the way from Sicily

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Red Wine Here – £18.00
Dark and inky earth flavours, bursting full of cherries and summer fruits

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Dark and inky earth flavours, bursting full of cherries and summer fruits



Starters

Deville Whitebait

Smoked Paprika Mayonnaise

Pulled Beef with Piccalilli

Warm Rye Bread Toast

Smoked Salmon* Mousse Parcel

Marinated Cucumber Relish

Mushroom Pâté

Grissini Bread Sticks, Pickled Walnuts and Port Dressing (v)

Atlantic Prawn Cocktail Always Available

Marie Rose Sauce and Brown Bread

Soup

Ham and Puy Lentil (gf)

Faki Soupa

Lentil and Tomato (gf)

Cream of Tomato Always Available

Basil Oil and Croutons (v)

Salad

Salad Lyonnaise

Pancetta, Egg, Frisée Lettuce, Shallots, Croutons
and a Red Wine Vinaigrette

Main Courses

Cod Fillet Mornay

Creamed Potatoes, Sautéed Spinach and Garden Peas

Swordfish Steak

Sautéed Potatoes, Tomatoes, Fine Beans, Red Onion and Olives (gf)

Spoon Gammon Shank

Spätzle, Wild Mushrooms, Cabbage and Mustard Cream Sauce

Tomato and Mozzarella Gnocchi

Pesto Cream and a Toasted Pine Nut Crumb (v)

Grilled Salmon Fillet Always Available

Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast Always Available

Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* Always Available

Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

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A Taste of xxx

Xxxxxx

Xxxxx

Classic Roast

Corn-fed Chicken Breast Milanese with a Plum Tomato and Buffalo Mozzarella Crust

Garlic Roast Potatoes, Italian Salad and Isle of Wight Smoked Tomato Balsamic Dressing

Daily Grill

Tiger Prawn and Chorizo Brochette

Sautéed Potatoes, Cherry Tomatoes, Asparagus, Broad Beans and Garlic Butter (gf)

Desserts

Warm Monmouth Meringue Pudding

Plum Jam

Horlicks Panna Cotta

Caramelised Pear, Date and Almond Crumble (gf) (not suitable for vegetarians)

Lemon Curd Bakewell Tart

Mascarpone Cheese and Strawberry Compote (ls)

Layered Molten Chocolate Cake Signature Dessert

Vanilla Ice Cream

Fresh Seasonal Fruit Salad Always Available

with Cream (gf) (ls)

Ice Creams

Vanilla, Honey and Ginger, Cookie Dough

Sorbet

Orange

Apple Pie Sundae

Vanilla and Apple Pie Ice Cream,
Toffee Apple Popcorn and Whipped Cream

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

Recommended Wine

White Wine Here – £18.00

Crisp and refreshing white with a lemony zing, all the way from Sicily

White Wine Here – £18.00

Crisp and refreshing white with a lemony zing, all the way from Sicily

Red Wine Here – £18.00

Dark and inky earth flavours, bursting full of cherries and summer fruits

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Dark and inky earth flavours, bursting full of cherries and summer fruits



Starters

- Lamb Kofta**
Moroccan Couscous and Tzatziki Dressing (gf)

Toulouse Sausage and Sweet Cured Pork Terrine
Golden Raisin and Cider Chutney

Potted Shrimp in Nutmeg Butter
Warm Soda Bread

Tomato Panna Cotta
Red Onion and Cucumber (v) (gf)

Atlantic Prawn Cocktail *Always Available*
Marie Rose Sauce and Brown Bread

Soup

- Seafood and Parsley Chowder**
Saltine Crackers

Minestrone
Pesto Oil (v)

Cream of Tomato *Always Available*
Basil Oil and Croutons (v)

Salad

- Caprese Salad**
Buffalo Mozzarella, Cherry Tomatoes, Black Olives,
Red Onion and Basil (v) (gf)

Main Courses

- Poached Haddock**
Chive Mashed Potatoes, Sautéed Spinach, Peas, Broad Beans and a Lemon Cream Sauce (gf)

Pan-fried Sea Bass Fillet
Potato Gnocchi, Charred Fennel, Leeks and Herb Pesto

Roast Moorland Grouse
Game Chips, Parsnip Mash, Green Beans, Bread Sauce and Slow Gin Jus

Spiced Cauliflower and Lentil Pie
Paneer and Spinach, Onion Bhaji, Tomato and Cumin Sauce (v)

Grilled Salmon Fillet *Always Available*
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast *Always Available*
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* *Always Available*
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

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Classic Roast

- Roast Lamb Cushion filled with Apricot and Moroccan Spices**
Noisette Potatoes, Root Vegetables and Pan Jus

Daily Grill

- P&O Cruises Mixed Grill: Lamb Rosette*, Beef Medallion*, Seared Calves Liver***
Lyonnaise Potatoes, Sautéed Mushrooms and Tomatoes with Hollandaise (gf)

Desserts

- Crêpes Suzette**
Clotted Cream Ice Cream

Carrot Cake
Pineapple Coulis (gf) (ls)

Pistachio Crème Brûlée
Cherry Compote and White Chocolate

Layered Molten Chocolate Cake *Signature Dessert*
Vanilla Ice Cream

Fresh Seasonal Fruit Salad *Always Available*
with Cream (gf) (ls)

Ice Creams

- Vanilla, Coconut, Raspberry Ripple

Sorbet

- Champagne

Raspberry Ripple Sundae

- Raspberry Ripple and Chocolate Ice Cream,
Fresh Mint and Chocolate Flakes

Cheeseboard

- A Selection of Regional British and Continental Cheese with Biscuits**

Recommended Wine

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Crisp and refreshing white with a lemony zing, all the way from Sicily

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Dark and inky earth flavours, bursting full of cherries and summer fruits

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Starters

Rope Grown Mussels with Garlic, White Wine and Parsley
Toasted French Bread

Smoked Haddock and Potato Terrine
Horseradish Cream and Wholemeal Melba Toast

Potted Pulled Pheasant
Dry Cider Apple Chutney and Oat Cakes

Middle Eastern Meze Platter
Falafel, Baba Ghanoush, Dolmades, Hummus and Fattoush Salad (v)

Atlantic Prawn Cocktail *Always Available*
Marie Rose Sauce and Brown Bread

Soup

Cheddar Cheese and Spring Onion
Golden Croutons (v)

Egg Drop Soup
Chicken Broth and Spring Onion

Cream of Tomato *Always Available*
Basil Oil and Croutons (v)

Salad

Tuna Niçoise
New Potatoes, Cherry Tomatoes, Black Olives,
Green Beans and French Dressing (gf)

Main Courses

Grilled Sole
New Potatoes, Spinach, Broccoli and Chive Cream Sauce (gf)

Pan-fried Red Mullet Fillet
Potato Gnocchi, Roasted Vegetables and Shellfish Ragout

Rabbit, Prune and Pancetta Puff Pastry Pie
Truffle Creamed Potatoes and Perry Cider Velouté

Creamed Carrot and Walnut Pithivier
Roasted Butternut Squash Purée and a Fig Relish (v)

Grilled Salmon Fillet *Always Available*
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast *Always Available*
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak* *Always Available*
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

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Classic Roast

Prime Beef Forerib*
Roast Potatoes, Traditional Yorkshire Pudding, Root Vegetables and Pan Gravy

Daily Grill

Gammon Steak
Chunky Chips, Green Beans, Sautéed Mushrooms, Peas and a Fried Hen’s Egg*

Desserts

Irish Cream Bread and Butter Pudding
with Custard

Fruits of the Forest Mousse
Cinnamon Crumble, Berries and Yoghurt

Coconut and Passion Fruit Cheesecake (ls)
(not suitable for vegetarians)

Chocolate and Pretzel Ganache with Dark Chocolate Mousse *Signature Dessert*
Salt and Vinegar Ice Cream

Fresh Seasonal Fruit Salad *Always Available*
with Cream (gf) (ls)

Ice Creams

Vanilla, Apple Cider, Oreo Cookies

Sorbet

Raspberry

Mochachino and Vanilla Sundae

Chocolate Ice Cream,
Hazelnuts and Coffee Cream

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

Recommended Wine

White Wine Here – £18.00
Crisp and refreshing white with a lemony zing, all the way from Sicily

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Crisp and refreshing white with a lemony zing, all the way from Sicily

Red Wine Here – £18.00
Dark and inky earth flavours, bursting full of cherries and summer fruits

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