



THE
LIMELIGHT
CLUB

| **STARTERS** |

**H. FORMAN & SON'S
MOJITO CURED SALMON***

Cucumber Jelly, Lemon Aioli, Pickled Cucumber,
Nori Crisps, Basil (gf)

**CRISP HONEY-GLAZED
BERKSHIRE BLACK HAM HOCK**

Pea Panna Cotta, Pickled Carrot, Mint Emulsion (gf)

**GLAZED KING OYSTER
MUSHROOM 'SCALLOPS'**

Caramelised Shallot Purée, Tarragon Emulsion,
Roasted Garlic, Sourdough Crumb,
Sherry Vinaigrette (vegan)

| **MAINS** |

**PAN-ROASTED FILLET OF ONLEY
GROUNDS BEEF***

Burnt Onion Boulangère, Confit Shallots,
Sautéed Leeks, Ginger-Glazed Carrots (gf)

**PINE NUT TAPENADE-CRUSTED
LAMB RACK***

Israeli Couscous, Sweet-and-Sour Peppers,
Wilted Pak Choi, Basil and Oregano Pesto (gf)

PAVÉ OF LINE-CAUGHT SEA BASS

Pancetta, Broad Bean, Shallot and Pea Fricassée,
Lemon and Herb Gnocchi,
White Wine Parmesan Cream

**BUTTERNUT SQUASH, MUSHROOM
AND CASHEW NUT SPRING ROLL**

Bouquet of Scorched Tenderstem Broccoli,
Sesame, Baby Carrots, Pencil Leeks
and Toasted Cashew Nut Sauce (vegan) (gf)

| **DESSERTS** |

**DARK AND WHITE CHOCOLATE
MASCARPONE BOMBA**

Raspberries, Amarula Ice Cream (v) (gf)

**STRUDEL OF PISTACHIO KATAIFI PASTRY
WITH PINE AND FIR TREE SYRUP**

Apricot and Almond Sauce (vegan)

(v) Vegetarian. (gf) Gluten free.

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

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

* While all the food we serve on board is prepared to the highest health and
safety standards, public health services have determined that eating uncooked
or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase
your risk of foodborne illness, especially if you have certain medical conditions.

MENU A

Exclusive to P&O Cruises