

EPICUREAN

New Year's Eve 2025

Starters

Trout Ceviche*, Beetroot-Cured Salmon* and Smoked Halibut
Wasabi Tobiko and a Green Herb Dressing GF

Duck, Chicken and Orange Terrine
Pickled Pear Compote, Pistachio Toast and Candied Orange

Tonic Water-Marinated Watermelon
Cantaloupe Melon, Apple Gel, Candied Lime
and Gin & Tonic Sorbet VE GF

Soup

Green Asparagus Velouté with Nigella Seed-Infused Oil
Warm Poached Quail's Egg* and Crisp Shallots V

Main Courses

Pan-Roasted Icelandic Cod Loin
Crab Bonbon, Herb-Crushed Potatoes, Asparagus Spears,
Cauliflower Purée and Sauce Grenoble

Roasted Rack of Lamb*
Parmesan Pomme Presse, Confit Garlic, Pea Purée
and a Minted Salsa Verde GF

Dry-Aged 16oz Côte De Boeuf*
with Jumbo Tiger Prawns in Café de Paris Butter
Triple-Cooked Pont Neuf Potatoes and Baby Spinach GF
For two, served at your table

Aubergine Prosociano with Grilled Baby Artichokes Barigoule
Chickpea Fricassée in a Miso Broth and a Quenelle of Za'atar Hummus VE

Desserts

Hot Salted Caramel Soufflé*
Coffee Ice Cream and a Dulce de Leche Sauce V

White Chocolate Bombe De Nougat Glacé
Milk Chocolate Crèmeux, Confit Kumquat, Marmalade Ice Cream
and a Hot Chocolate Sauce

Cranachan with Malt Whisky-Marinated Raspberries
Honeycomb Crumble and Sweet Rolled Oat Biscuits GF

Champagne and Raspberry Jelly
Shortbread Crunch, Raspberry Thyme Gel and Vanilla Cream VE

Artisan Cheese Plate
Real Ale Chutney, Truffle Honey, Tuscan Panforte and Medjool Dates

Petit Fours

Homemade Hazelnut, Almond and Pistachio Praline Milk Chocolate, Yuzu Fruit Jelly

Inclusive Wine Selection

Via Vai Prosecco DOC, Italy | 125ml 🍃

La Viste Picpoul de Pinet, Côteaux du Languedoc, France | 175ml 🍃

Project Malbec 23, Malbec, Argentina | 175ml 🍃

Premium Wine Selection

£19.95 per person

Lanson Le Black Réserve Brut NV, France | 125ml 🍃

Figini, La Chiara Gavi di Gavi, Piedmont, Italy | 175ml 🍃

Corney & Barrow Saint-Émilion Grand Cru, France | 175ml 🍃

Graham's Late Bottled Vintage Port, Portugal | 75ml

or

Le 2 de Romer du Hayot, Château Romer du Hayot, Sauternes,
France | 75ml



A cover charge applies per person.

🍃 Vegan – A wine that has been clarified using vegan substances.

V Vegetarian | VE Vegan | GF Gluten free

Some of our products may contain allergens. If you have a food allergy, intolerance, or coeliac disease, please inform a member of our staff before placing your order.

* Whilst 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.