



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...



Starter

Crayfish Tail, Melon and Cucumber Salad

Roasted Shellfish Mayonnaise and Sour Dough Crisps

Oakwood Cheddar and Roasted Onion Pâté

Sun-dried Tomatoes, Black Grape Chutney and Rosemary Biscotti (v)

Main Course

Poached Atlantic Halibut Fillet

Potato Gnocchi, Grilled Courgette, Bell Pepper Coulis
and Parmesan Froth

Mustard Roasted Rack and Slow Cooked Shoulder of Lamb

Baby Vegetable Tart, Potato Galette, Scented Carrots
and a Rosemary Jus*

Oak Smoked Charred Vegetables

Roasted Chilli and Butternut Squash Puree, Avocado Tempura,
Chickpea Cake and Romesco Sauce (v)

Dessert

Trio of Desserts

Orange Cheesecake,
Lemon Sorbet with Caramel Crumb
and Meringue with Key Lime Foam

V – Denotes vegetarian choice

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

* 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.

Menu1