

Vegetarian & Vegan Lunch

Starters

Salad of Palm Hearts

Spring Onions, Cucumber, Tomatoes and Garden Greens with Dill Dressing (vegan) (gf)

Vegetable Garden Salad

Asparagus, Pickled Mushrooms and Black Garlic (vegan) (gf)

Potato, Cheddar Cheese and Spring Onion Soup

Golden Croutons

Main Courses

Roasted Cauliflower

Baby Gem, Carrot, Broccoli and Potato Crisp (vegan) (gf)

Fusilli Pasta Arrabbiata

Spiced Quorn Fajita Wrap

Avocado, Alfalfa Sprouts and Salsa (vegan)

(gf) – Denotes gluten free (ls) – Denotes low sugar

* 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 eggs and milk 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.

Desserts

Rosemary Roasted Pineapple

Mango and Pink Peppercorn Sorbet, Banana Jam (vegan) (gf) (ls)

Blackberry Jelly with Poached Conference Pear

Honey Yoghurt (gf) (ls)

Cheeseboard

A Selection of Regional British and Continental Cheeses with Biscuits

Recommended Wine

White Wine Glass 250ml – Fresh & Crisp

The Holy Snail Sauvignon Blanc, Domaine Joel Delaunay, Loire Valley, France

£6.50

White Wine Glass 250ml – Fruity & Aromatic

Unwooded Chardonnay, Devlin's Mount, South Australia

£5.95

Red Wine Glass 250ml – Rich & Spicy

Malbec, Kaiken Reserve, Mendoza, Argentina

£6.75

Red Wine Glass 250ml- Rich & Spicy

Vinha Grande, Casa Ferreirinha, Douro, Portugal

£6.75

Vegetarian & Vegan Lunch

Starters

Jerusalem Artichoke with Truffle

Rocket, Orange and Preserved Lemon (vegan) (gf)

Panzanella Salad with Heirloom Tomatoes and Crumbled Goat's Cheese

Isle of Wight Smoked Tomato Balsamic

Butternut Squash Soup

Golden Croutons

Main Courses

Courgette, Potato and Onion Frittata

Scallop Potatoes, Green Beans and Sweet Cherry Tomato Sauce (gf)

Spinach, Feta Cheese and Mushroom Strudel

Thai Red Curry Sauce

Sweet Beetroot and Candied Walnut Risotto

Celery, Fennel, Green Apple Salad and Balsamic Pickled Onions (vegan) (gf)

(gf) – Denotes gluten free (ls) – Denotes low sugar

* 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 eggs and milk 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.

Desserts

Tofu, Banana and Pecan Pancakes

Maple Syrup (vegan) (ls)

Fruit Salad (vegan) (gf) (ls)

Cheeseboard

A Selection of Regional British and Continental Cheeses with Biscuits

Recommended Wine

White Wine Glass 250ml – Fresh & Crisp

The Holy Snail Sauvignon Blanc, Domaine Joel Delaunay, Loire Valley, France

£6.50

White Wine Glass 250ml – Fruity & Aromatic

Unwooded Chardonnay, Devlin's Mount, South Australia

£5.95

Red Wine Glass 250ml – Rich & Spicy

Malbec, Kaiken Reserve, Mendoza, Argentina

£6.75

Red Wine Glass 250ml- Rich & Spicy

Vinha Grande, Casa Ferreirinha, Douro, Portugal

£6.75

Vegetarian & Vegan Lunch

Starters

Deep-fried Arancini

Piperade of Roasted Peppers, Tomato and Basil Purée

Rocket, Parmesan and Toasted Pine Nut Salad

Red Onions & Lemon Zest (gf)

Sweet Potato Soup

Edamame Beans, Onion Ash and Nori (vegan) (gf)

Main Courses

Poached Kohlrabi Baby Gem and Samphire

Vegetable Jus (vegan) (gf)

Penne Pasta Napolitana (v)

Chickpea and Roasted Vegetable Masala

Steamed Rice, Condiments, Pooris and Chutney (vegan)

(gf) – Denotes gluten free (ls) – Denotes low sugar

* 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 eggs and milk 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.

Desserts

Chocolate Brownie with Raspberries

Raspberry Sorbet and Violet Crystals (vegan) (gf)

Lemon Posset

Rhubarb Compote and Viennese Biscuit (ls)

Cheeseboard

A Selection of Regional British and Continental Cheeses with Biscuits

Recommended Wine

White Wine Glass 250ml – Fresh & Crisp

The Holy Snail Sauvignon Blanc, Domaine Joel Delaunay, Loire Valley, France

£6.50

White Wine Glass 250ml – Fruity & Aromatic

Unwooded Chardonnay, Devlin's Mount, South Australia

£5.95

Red Wine Glass 250ml – Rich & Spicy

Malbec, Kaiken Reserve, Mendoza, Argentina

£6.75

Red Wine Glass 250ml- Rich & Spicy

Vinha Grande, Casa Ferreirinha, Douro, Portugal

£6.75

Vegetarian & Vegan Lunch

Starters

Selection of Vegetable Futomaki and Sushi Rolls

Sushi Ginger, Tamari Dip and Wasabi (vegan) (gf)

Roasted Beetroot, Feta and Orange Mixed Leaf Salad (gf)

Asparagus Soup

Crème Fraîche (gf)

Main Courses

Traditional Spanish Omelette* (gf)

Fusilli Pasta Pesto

Wild Mushroom Risotto Cake

Rocket, Sicilian Lemon and Tomato Dressing (vegan)

(gf) – Denotes gluten free (ls) – Denotes low sugar

* 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 eggs and milk 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.

Desserts

Steamed Pear Suet Pudding

Blackcurrant Sorbet (vegan)

Plum and Vanilla Fool

with Granola (ls)

Cheeseboard

A Selection of Regional British and Continental Cheeses with Biscuits

Recommended Wine

White Wine Glass 250ml – Fresh & Crisp

The Holy Snail Sauvignon Blanc, Domaine Joel Delaunay, Loire Valley, France

£6.50

White Wine Glass 250ml – Fruity & Aromatic

Unwooded Chardonnay, Devlin's Mount, South Australia

£5.95

Red Wine Glass 250ml – Rich & Spicy

Malbec, Kaiken Reserve, Mendoza, Argentina

£6.75

Red Wine Glass 250ml- Rich & Spicy

Vinha Grande, Casa Ferreirinha, Douro, Portugal

£6.75

Vegetarian & Vegan Lunch

Starters

Maple Parsnip, Carrot and Lentil Pâté

Ruby Slaw, Spelt Toast and Lightly Smoked Tofu Mayonnaise (vegan)

Asparagus, Sun-dried Tomato and Egg Salad

Croutons

Green Split Pea Soup

Malt Vinegar

Main Courses

Sweetcorn Risotto

Lemongrass and Yuzu (vegan) (gf)

Twice Baked Cheese and Nutmeg Soufflé*

Roast Beetroot and Rosemary Bruschetta

Miso Grilled Aubergine

Sticky Rice and Pickled Cucumber Kimchi (vegan)

(gf) – Denotes gluten free (ls) – Denotes low sugar

* 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 eggs and milk 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.

Desserts

Chickpea Meringue and Strawberry Compote

Jelly and Strawberry Pearls (vegan) (gf)

Kumquat and Almond Cake

Blackcurrant Sorbet and Honey Sauce (ls)

Cheeseboard

A Selection of Regional British and Continental Cheeses with Biscuits

Recommended Wine

White Wine Glass 250ml – Fresh & Crisp

The Holy Snail Sauvignon Blanc, Domaine Joel Delaunay, Loire Valley, France

£6.50

White Wine Glass 250ml – Fruity & Aromatic

Unwooded Chardonnay, Devlin's Mount, South Australia

£5.95

Red Wine Glass 250ml – Rich & Spicy

Malbec, Kaiken Reserve, Mendoza, Argentina

£6.75

Red Wine Glass 250ml- Rich & Spicy

Vinha Grande, Casa Ferreirinha, Douro, Portugal

£6.75

Vegetarian & Vegan Lunch

Starters

Pumpkin and Silky Tofu
Lemon Gremolata (vegan) (gf)

Palm Heart Salad with Tomato and Avocado (gf)

Green Split Pea Soup Cream of Leek and White Onion Soup
with Croutons

Main Courses

Roasted Winter Vegetables with Edamame Beans
Apple and Balsamic (vegan) (gf)

Black Truffle Scented Three Egg Omelette*
Jardinière of Vegetables, Salsa Verde and Brioche Toast

Pearl Barley with Vegan Cheese and Portobello Mushroom Gratin
Green Leaf Salad (vegan)

(gf) – Denotes gluten free (ls) – Denotes low sugar

* 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 eggs and milk 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.

Desserts

Glazed Almond Rice Pudding
Amarena Cherries and Almond Praline (vegan) (gf)

Baked New York Cheesecake
Raspberry Coulis (gf) (ls)

Cheeseboard

A Selection of Regional British and Continental Cheeses with Biscuits

Recommended Wine

White Wine Glass 250ml – Fresh & Crisp
The Holy Snail Sauvignon Blanc, Domaine Joel Delaunay, Loire Valley, France
£6.50

White Wine Glass 250ml – Fruity & Aromatic
Unwooded Chardonnay, Devlin's Mount, South Australia
£5.95

Red Wine Glass 250ml – Rich & Spicy
Malbec, Kaiken Reserve, Mendoza, Argentina
£6.75

Red Wine Glass 250ml- Rich & Spicy
Vinha Grande, Casa Ferreirinha, Douro, Portugal
£6.75

Vegetarian & Vegan Lunch

Starters

Salad of Pink Grapefruit and Avocado (vegan) (gf)

Apple and Gorgonzola Bruschetta

Baby Gem Lettuce and Cucumber Salad

Cream of Tomato Soup

Basil Oil and Golden Croutons

Main Courses

Pasta with Spinach and Cherry Tomato Confit (gf)

Spiced Lentil and Bean Chilli

Jasmine Rice and Guacamole (vegan) (gf)

Sweet Potato and Carrot Fritters

Lime Yoghurt and Green Salad

(gf) – Denotes gluten free (ls) – Denotes low sugar

* 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 eggs and milk 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.

Desserts

Summer Pudding

Raspberry Gel and Vegan Yoghurt (vegan)

Carrot Cake

Sultana Purée and Walnut Tapioca Powder (vegan) (gf) (ls)

Cheeseboard

A Selection of Regional British and Continental Cheeses with Biscuits

Recommended Wine

White Wine Glass 250ml – Fresh & Crisp

The Holy Snail Sauvignon Blanc, Domaine Joel Delaunay, Loire Valley, France

£6.50

White Wine Glass 250ml – Fruity & Aromatic

Unwooded Chardonnay, Devlin's Mount, South Australia

£5.95

Red Wine Glass 250ml – Rich & Spicy

Malbec, Kaiken Reserve, Mendoza, Argentina

£6.75

Red Wine Glass 250ml- Rich & Spicy

Vinha Grande, Casa Ferreirinha, Douro, Portugal

£6.75

Vegetarian & Vegan Lunch

Starters

Timbale of Stilton Cheese Mousse

Highland Oatcakes

Caesar Salad

Tofu Croutons

Butternut Squash Soup

Pickled Walnuts, Croutons and Ponzu Dressing (vegan) (gf)

Main Courses

Tandoori Tofu Tikka Masala

Jasmine Rice, Coriander and Roasted Nuts (gf)

Tagliatelle Pasta

Olives and Capers

Tempura of Cauliflower, Broccoli Florets and Baby Corn

Tomato Quinoa and Summer Herb Dip (vegan)

(gf) – Denotes gluten free (ls) – Denotes low sugar

* 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 eggs and milk 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.

Desserts

Dark Chocolate and Olive Oil Marquise

Orange Sorbet, Candied Orange and Spiced Syrup (vegan) (gf)

Strawberry and Greek Yoghurt Fool

Oat Crumble (ls)

Cheeseboard

A Selection of Regional British and Continental Cheeses with Biscuits

Recommended Wine

White Wine Glass 250ml – Fresh & Crisp

The Holy Snail Sauvignon Blanc, Domaine Joel Delaunay, Loire Valley, France

£6.50

White Wine Glass 250ml – Fruity & Aromatic

Unwooded Chardonnay, Devlin's Mount, South Australia

£5.95

Red Wine Glass 250ml – Rich & Spicy

Malbec, Kaiken Reserve, Mendoza, Argentina

£6.75

Red Wine Glass 250ml- Rich & Spicy

Vinha Grande, Casa Ferreirinha, Douro, Portugal

£6.75

Vegetarian & Vegan Lunch

Starters

Sun-dried Tomato, Garlic and Olive Croquette

Ratatouille (vegan)

Sweet Potato, Artichoke and Baby Corn Salad

Sweet Lemon and Tarragon Dressing (gf)

Five Bean and Lentil Soup (gf)

Main Courses

Oak Marinated Silken Tofu in Chinese Black Bean Sauce

Tenderstem Broccoli Stir-fry, Spiced Cashew Nuts and Crispy Rice Noodles (vegan)

Chestnut, Spinach and Blue Cheese en Croûte

Apple, Courgette and a Grain Mustard Cream

Stir-fried Quorn with Oriental Vegetables

Rice Noodles and Sesame (vegan) (gf)

(gf) – Denotes gluten free (ls) – Denotes low sugar

* 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 eggs and milk 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.

Desserts

Cinnamon Roasted Apple

Cream Cheese and Sultanas (vegan)

Lemon, Poppy Seed and Cashew Nut Cheesecake

Blackcurrant Compote (vegan) (ls)

Cheeseboard

A Selection of Regional British and Continental Cheeses with Biscuits

Recommended Wine

White Wine Glass 250ml – Fresh & Crisp

The Holy Snail Sauvignon Blanc, Domaine Joel Delaunay, Loire Valley, France

£6.50

White Wine Glass 250ml – Fruity & Aromatic

Unwooded Chardonnay, Devlin's Mount, South Australia

£5.95

Red Wine Glass 250ml – Rich & Spicy

Malbec, Kaiken Reserve, Mendoza, Argentina

£6.75

Red Wine Glass 250ml- Rich & Spicy

Vinha Grande, Casa Ferreirinha, Douro, Portugal

£6.75

Vegetarian & Vegan Lunch

Starters

Tempura of Vegetables

Tamari Dip (vegan) (gf)

Grilled Halloumi and Fig Salad

Spinach, Rocket and Coriander Dressing (gf)

Cauliflower Soup

Golden Croutons

Main Courses

Courgette Dumplings

Tenderstem Broccoli and Curried Tomato Sauce

Edamame Bean and Pea Risotto

Black Garlic and Pickled Ginger (gf)

Mushroom, Chestnut and Cranberry Tart

Roasted Mediterranean Vegetables (vegan)

(gf) – Denotes gluten free (ls) – Denotes low sugar

* 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 eggs and milk 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.

Desserts

Chocolate Brownie Cake

Glazed Banana and Hazelnuts (vegan) (gf)

Courgette Cake

Cinnamon Mascarpone and Pistachios (ls)

Cheeseboard

A Selection of Regional British and Continental Cheeses with Biscuits

Recommended Wine

White Wine Glass 250ml – Fresh & Crisp

The Holy Snail Sauvignon Blanc, Domaine Joel Delaunay, Loire Valley, France

£6.50

White Wine Glass 250ml – Fruity & Aromatic

Unwooded Chardonnay, Devlin's Mount, South Australia

£5.95

Red Wine Glass 250ml – Rich & Spicy

Malbec, Kaiken Reserve, Mendoza, Argentina

£6.75

Red Wine Glass 250ml- Rich & Spicy

Vinha Grande, Casa Ferreirinha, Douro, Portugal

£6.75

Vegetarian & Vegan Lunch

Starters

Celeriac, Apple, Roast Beetroot and Pecan Nut Salad (vegan) (gf)

Roasted Grape and Ricotta Bruschetta

Cream of Tomato Soup
Basil Oil and Golden Croutons

Main Courses

Roasted Cauliflower and Baby Gem
Broccoli, Carrot and Potato Crisp (vegan) (gf)

Macaroni Pasta Gratinati
Cheddar Cheese Sauce and Focaccia

Goan Coconut and Vegetable Caldeen
Spiced Rice, Condiments and Chutney (vegan)

(gf) – Denotes gluten free (ls) – Denotes low sugar

* 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 eggs and milk 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.

Desserts

Apple and Gooseberry Spiced Crumble
Vanilla Soy Yoghurt (vegan) (ls)

Rosemary Roasted Pineapple
Mango and Pink Peppercorn Sorbet, Banana Jam (vegan) (gf) (ls)

Cheeseboard

A Selection of Regional British and Continental Cheeses with Biscuits

Recommended Wine

White Wine Glass 250ml – Fresh & Crisp
The Holy Snail Sauvignon Blanc, Domaine Joel Delaunay, Loire Valley, France
£6.50

White Wine Glass 250ml – Fruity & Aromatic
Unwooded Chardonnay, Devlin's Mount, South Australia
£5.95

Red Wine Glass 250ml – Rich & Spicy
Malbec, Kaiken Reserve, Mendoza, Argentina
£6.75

Red Wine Glass 250ml- Rich & Spicy
Vinha Grande, Casa Ferreirinha, Douro, Portugal
£6.75

Vegetarian & Vegan Lunch

Starters

Vegetable Crudités and Guacamole

Tortilla Chips (vegan) (gf)

Summer Bean and Pea Salad

Lemon Couscous

Red Cabbage Consommé

Gala Apple, Grape Mustard and Sauvignon Vinegar (vegan) (gf)

Main Courses

Cottage Pie with Garlic Butter Sweet Potato Mash

Thyme Glazed Carrots (gf)

Roasted Pumpkin Tortellini with Sage Butter

Toasted Pine Nut and Sweetcorn Sauce

Crisp Polenta and Grilled Artichokes

Salsa Verde (vegan) (gf)

(gf) – Denotes gluten free (ls) – Denotes low sugar

* 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 eggs and milk 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.

Desserts

Sticky Toffee Cake

Date Purée and Apple Compote (vegan)

Coconut and Lemongrass Panna Cotta

Ginger Crumb and Strawberries (vegan) (gf) (ls)

Cheeseboard

A Selection of Regional British and Continental Cheeses with Biscuits

Recommended Wine

White Wine Glass 250ml – Fresh & Crisp

The Holy Snail Sauvignon Blanc, Domaine Joel Delaunay, Loire Valley, France

£6.50

White Wine Glass 250ml – Fruity & Aromatic

Unwooded Chardonnay, Devlin's Mount, South Australia

£5.95

Red Wine Glass 250ml – Rich & Spicy

Malbec, Kaiken Reserve, Mendoza, Argentina

£6.75

Red Wine Glass 250ml- Rich & Spicy

Vinha Grande, Casa Ferreirinha, Douro, Portugal

£6.75

Vegetarian & Vegan Lunch

Starters

Toasted Quinoa, Walnuts, Lime, Mango and Baby Leaves

Gremolata (vegan) (gf)

Salad of Roast Beetroot and Mixed Greens

Vanilla Balsamic Dressing (vegan) (gf)

Cream of Tomato Soup

Basil Oil and Golden Croutons

Main Courses

Lentil Spaghetti Bolognese

Garlic Bread

Fusilli Pasta

Creamed Pesto, Pine Nuts and Walnuts

Carrot Rösti and Garlic Butter Beans

Coriander Pesto and Sweet Potato Chips (vegan) (gf)

(gf) – Denotes gluten free (ls) – Denotes low sugar

* 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 eggs and milk 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.

Desserts

Chilled Lemon Soufflé

Blackberry Sorbet and Poached Blackberries (vegan) (gf)

Fruit Salad (vegan) (gf) (ls)

Cheeseboard

A Selection of Regional British and Continental Cheeses with Biscuits

Recommended Wine

White Wine Glass 250ml – Fresh & Crisp

The Holy Snail Sauvignon Blanc, Domaine Joel Delaunay, Loire Valley, France

£6.50

White Wine Glass 250ml – Fruity & Aromatic

Unwooded Chardonnay, Devlin's Mount, South Australia

£5.95

Red Wine Glass 250ml – Rich & Spicy

Malbec, Kaiken Reserve, Mendoza, Argentina

£6.75

Red Wine Glass 250ml- Rich & Spicy

Vinha Grande, Casa Ferreirinha, Douro, Portugal

£6.75

Vegetarian & Vegan Lunch

Starters

Avocado Pear with Crumbled Goat's Cheese Crotin

Raspberry Vinaigrette (gf)

Waldorf Salad

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

Chilled Cucumber Consommé

Spinach, Bok Choy and Tamari (vegan) (gf)

Main Courses

Wild and Cultivated Mushroom Bourguignon

Creamed Potatoes (gf)

Feta, Tomato and Spinach Filo Pastry

Mediterranean Potatoes and Romesco Dip

Thai Green Vegetable Curry

Jasmine Rice (vegan) (gf)

(gf) – Denotes gluten free (ls) – Denotes low sugar

* 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 eggs and milk 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.

Desserts

Vanilla Soya Rice Pudding

Raspberry Jam (vegan) (gf)

Minted Pineapple

Mango Soup and Lemon Sorbet (gf) (ls)

Cheeseboard

A Selection of Regional British and Continental Cheeses with Biscuits

Recommended Wine

White Wine Glass 250ml – Fresh & Crisp

The Holy Snail Sauvignon Blanc, Domaine Joel Delaunay, Loire Valley, France

£6.50

White Wine Glass 250ml – Fruity & Aromatic

Unwooded Chardonnay, Devlin's Mount, South Australia

£5.95

Red Wine Glass 250ml – Rich & Spicy

Malbec, Kaiken Reserve, Mendoza, Argentina

£6.75

Red Wine Glass 250ml- Rich & Spicy

Vinha Grande, Casa Ferreirinha, Douro, Portugal

£6.75