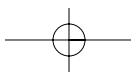
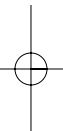


*"As you get older, you shouldn't waste time drinking bad wine."*

JULIA CHILD



## BREADS

*Fresh bread baked daily in our onboard bakery*

## APPETISERS

### PRAWN COCKTAIL

*Our own classic of plump prawns, shredded lettuce and pink Cognac laced cocktail sauce*

### ARDENNES PÂTÉ

*With a cranberry sauce, apple salad and melba toast*

## SOUPS

### DOUBLE OXTAIL WITH PORT

*Twice brewed and clear with strips of vegetables and sesame twist ♥*

### MULLIGATAWNY

*A lightly curried Anglo-Indian chicken and rice soup*

## SALADS

### HOUSE SALAD

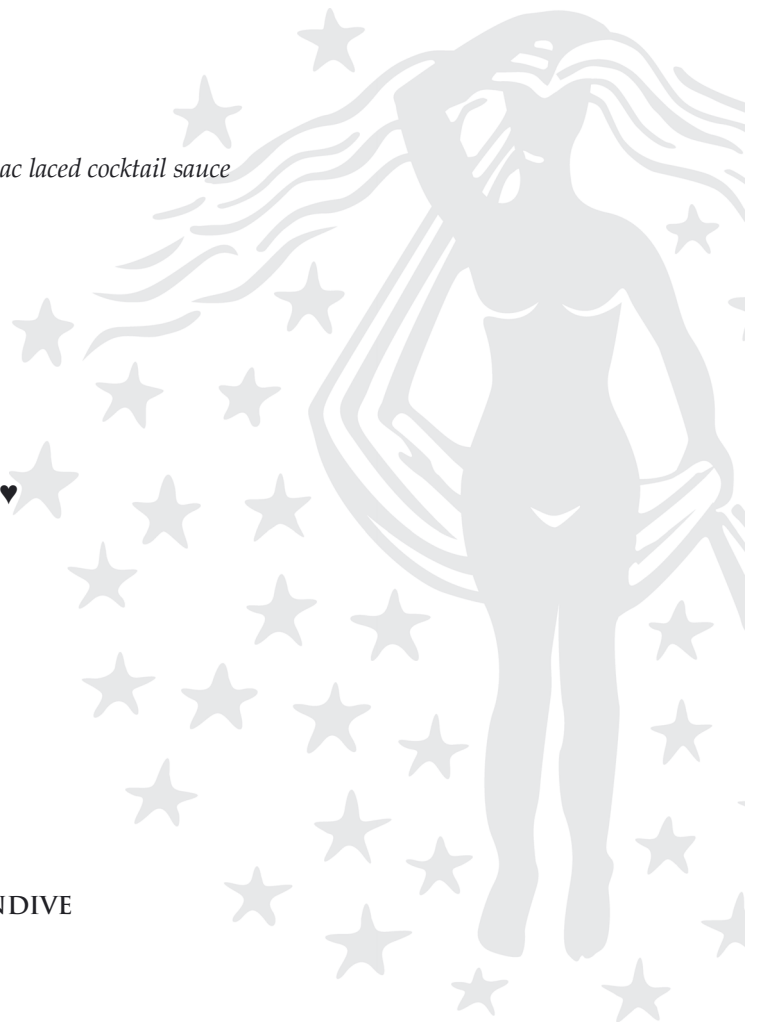
*A selection of market fresh seasonal ingredients ♥ V*

### CRUMBLED STILTON, WITH PEARS, WALNUTS AND ENDIVE

*Dressed with honey mustard and orange segments ♥ V*

## A CHOICE OF DRESSINGS

*Thousand island, Honey mustard, Italian vinaigrette, Caesar, Balsamic and Creamy French*



## MAIN COURSES

### MUSHROOM STUFFED PLAICE

*Drizzled with light chervil sauce, steamed potatoes and seasonal vegetables ♥*

### ROAST BELLY PORK WITH CIDER SPICED APPLES

*Caraway braised cabbage, caramelised shallot creamy mash, baked cinnamon and honey apples*

### STEAK AND MUSHROOM PIE

*Deep filled with a topping of puff pastry, seasonal vegetables and parsley potatoes*

### OVEN BAKED BEEF LASAGNE

*Topped with fresh sautéed chunks of plum tomato with onion and basil*

### ROAST CHICKEN PLATTER

*Chilled roast chicken served with Waldorf salad and potato chips ♥*

## BRITISH DISH OF THE DAY

### TOAD IN THE HOLE

*Big pork bangers baked in a Yorkshire pudding with lashings of thick onion gravy with crispy onions on the top*

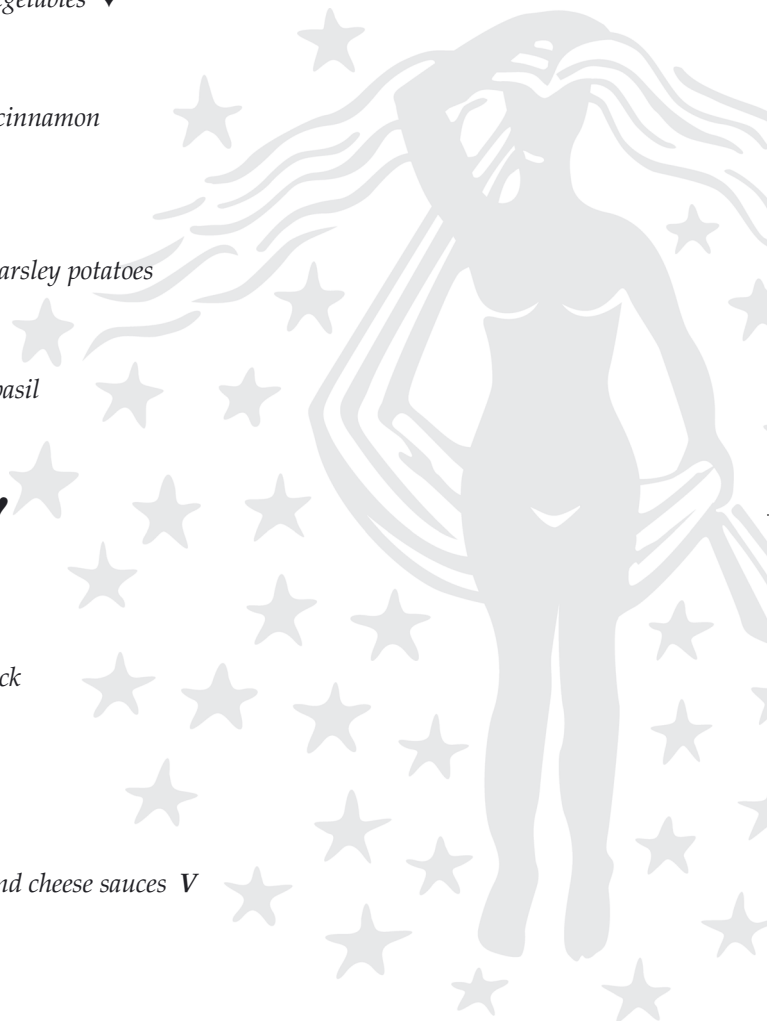
## VEGETARIAN

### QUORN & VEGETABLE LASAGNE

*Layers of soft vegetables and quorn between pasta sheets, tomato and cheese sauces V*

## ALWAYS AVAILABLE

*Grilled Fish of the Day, Rosemary chicken breast, Omelettes,  
Angel hair pasta with vine ripened tomato ragout ♥ V  
Served with a selection of seasonal vegetables and potatoes*



## DESSERTS

### CLASSIC SHERRY TRIFLE

*Seasonal berries marinated in sherry, moist cake, creamy custard and whipped cream ♥*

### TRADITIONAL BAKED RICE PUDDING

*A creamy rice pudding flavoured with vanilla V*

### STEAMED JAM SPONGE PUDDING

*Warm vanilla sauce V*

## SUGAR FREE DESSERT

### TRADITIONAL BAKED RICE PUDDING

*A creamy rice pudding flavoured with vanilla V*

## ICE CREAMS AND SORBETS

*Please ask your waiter for today's selection of ice creams and sorbets  
Sugar free and soya ice cream is also available*

### *A selection of British and International cheeses*

*Grapes, celery, red radish and apricots V*

♥ *Denotes a healthy option*

V *Denotes suitable for vegetarians*

*Some dishes may contain nuts or traces*

*Please contact the Maître d'hôtel for further details*

## DESSERT WINE

*Le Dauphin de Guiraud 2002/2004 £4.15*

*Blandy's Alvada Madeira Wine £2.35*

*Warre's Otima 10 Year old Tawny £2.50*



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