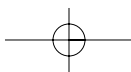
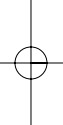


“... Soup, the agent provocateur of a good dinner.”
CARÊME (ON SOUP)



BREADS

Fresh bread baked daily in our onboard bakery

APPETISERS

TANGY MELON COCKTAIL

Seasoned melon balls in a fresh orange juice ♥ V

SALAD “CAPRESE”

Layers of buffalo mozzarella and tomato, fresh basil and balsamic dressing ♥ V

SOUPS

VEGETABLE AND MUSHROOM BROTH

A hearty broth of seasonal vegetables, wood mushrooms and herbs ♥ V

“BERGEN” FISH SOUP

A traditional recipe from Bergen, Norway. Creamy fish and seafood garnished with fine vegetable strips

SALADS

HOUSE SALAD

A selection of market fresh seasonal ingredients ♥ V

ITALIAN TOMATO SALAD

Slices of tomato and finely chopped red onion, finished with basil infused olive oil ♥ V

A CHOICE OF DRESSINGS

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



MAIN COURSES

PAN FRIED RIVER TROUT

In a nutbrown almond butter, steamed parsley potatoes, seasonal vegetables

CHICKEN SUPREME IN CHAMPAGNE SAUCE

Breast of chicken, sautéed spinach, baby corn, carrots, new potatoes, champagne chive cream sauce

BRAISED LEG OF VENISON WITH SPICED PEARS

Slowly simmered in red wine and juniper berries, croquette potatoes, sautéed brussel sprouts and carrots

PENNE "TRICOLORI"

Chicken and mushrooms in a garlic and basil cream sauce, garnished with crispy bacon bits

COLD ROAST BEEF PLATTER

Tartare Sauce, pickles, grilled vegetables and straw potatoes ♥

BRITISH DISH OF THE DAY

FISHERMAN'S PIE

Salmon, cod and pink shrimp in a creamy dill sauce, topped with mashed potatoes

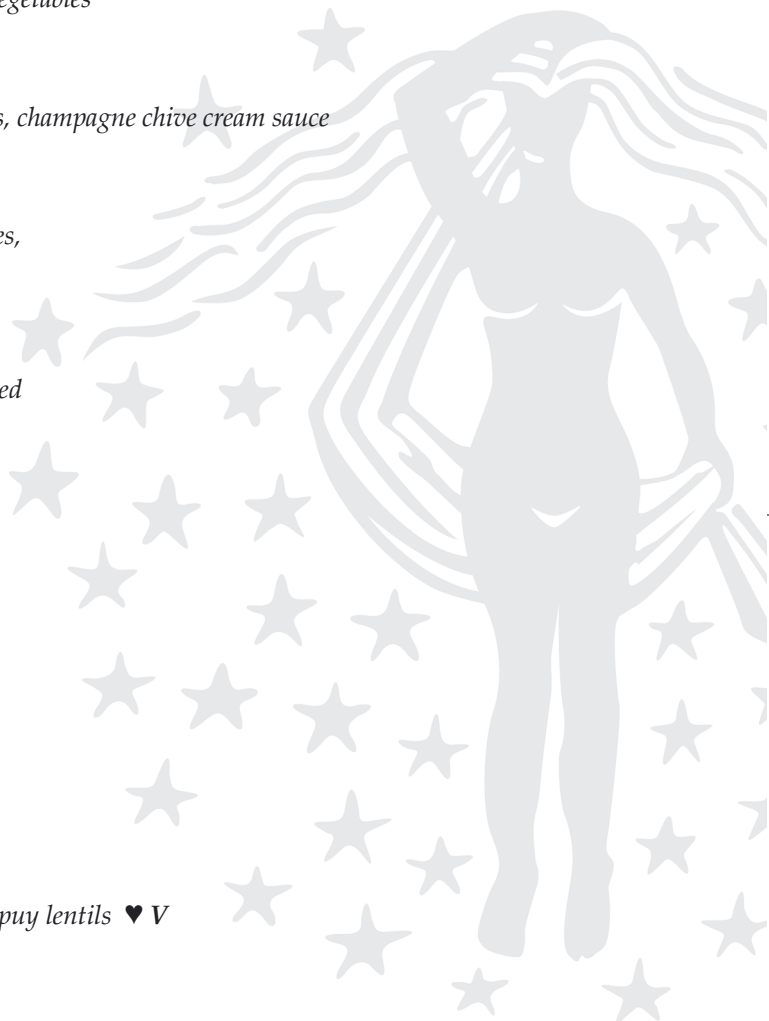
VEGETARIAN

VEGETABLE PANCAKES

Herb pancakes filled with creamy mushrooms and leeks, served on puy lentils ♥ 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

RUM BABA

A classic Savarin cake soaked in a rum syrup, served with whipped cream and berries ♥

PINEAPPLE "SUNRISE"

Fresh pineapple marinated in Grand Marnier, served with vanilla ice cream and strawberry sauce ♥ V

WHITE AND DARK CHOCOLATE MOUSSE

Served with vanilla sauce and caramelised orange segments V

SUGAR FREE DESSERT

RUM BABA

A classic Savarin cake soaked in a rum syrup, served with whipped cream and berries ♥

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

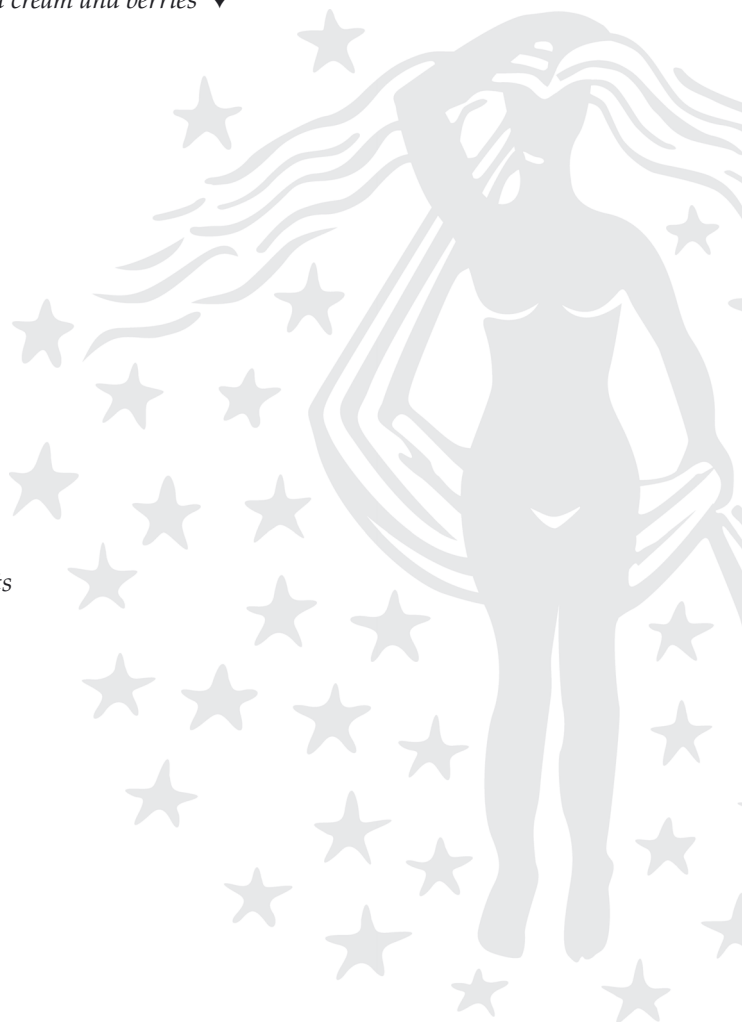
Please contact the Maître d'hôtel for further details

DESSERT WINE

Le Dauphin de Guiraud 2002/2004 £4.15

Blandy's Alçada Madeira Wine £2.35

Warre's Otima 10 Year old Tawny £2.50



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