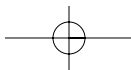
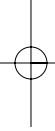
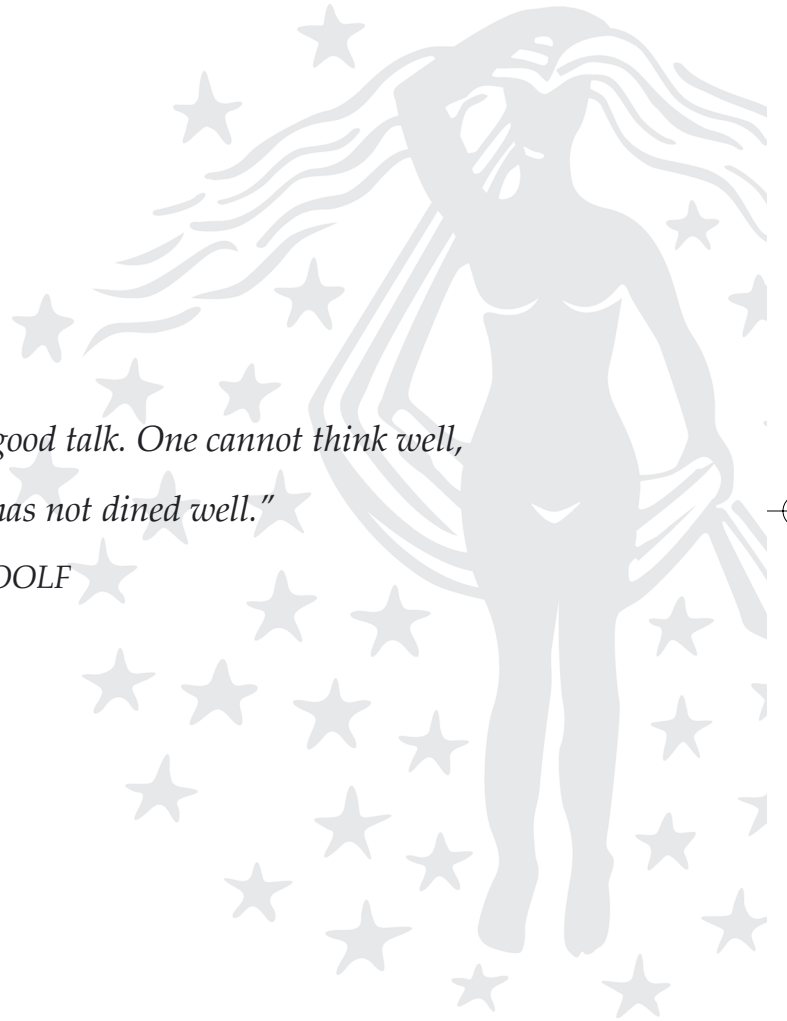


*"A good dinner is of great importance to good talk. One cannot think well,  
love well, sleep well, if one has not dined well."*

VIRGINIA WOOLF



## *Breads*

*Fresh bread baked daily in our onboard bakery*

## *Appetisers*

MEDITERRANEAN VEGETABLE TERRINE

*Grilled vegetables, pressed and served with a cherry tomato chilli confit and herbed sour cream ♥ V*

SEARED DIVER SCALLOPS

*On a bouquet of seasonal greens, orange dressing and crispy bacon bits ♥*

## *Poups*

CHICKEN CONSOMMÉ

*A clear hearty broth, with slivers of chicken and mini dumplings ♥*

CREAM OF FOREST MUSHROOM

*Flavoured with port and thyme, garnished with croutons V*

CHILLED "VICHYSOISSE"

*The classic creamed leek and potato, refreshingly cool and tasty ♥ V*

## *Salads*

TODAY'S MIXED SALAD

*A selection of market fresh seasonal ingredients ♥ V*

PANZANELLA

*A typical Italian salad with cucumbers, tomatoes, onions, black olives and fresh basil, served with ciabatta bread ♥ V*

## *A choice of dressings*

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



## *Main courses*

PAN FRIED DOVER SOLE "MEUNIÈRE"

*With capers, brown butter, lemon, parsley potatoes and baby spinach ♥*

ROAST BARBARY DUCK

*Crisp breast of duck served pink in a port and cherry sauce, creamed onions, roast "chateau" potatoes, glazed carrots and broccoli*

TRADITIONAL BEEF WELLINGTON

*Pink roasted, wrapped in mushrooms and herbs, encased in a crisp puff pastry, served with young vegetables, a classic duchess potato and a Madeira and truffle jus*

TAGLIATELLE "PERUGIA" FROM THE HEART OF ITALY

*Ribbon pasta, smoked ham, peas and spring onions in a creamy garlic sauce*

OX TONGUE AND ROAST BEEF PLATTER

*Pickles, apple chutney, potato salad and seasonal greens ♥*

## *Vegetarian*

VEGETABLE MOUSSAKA

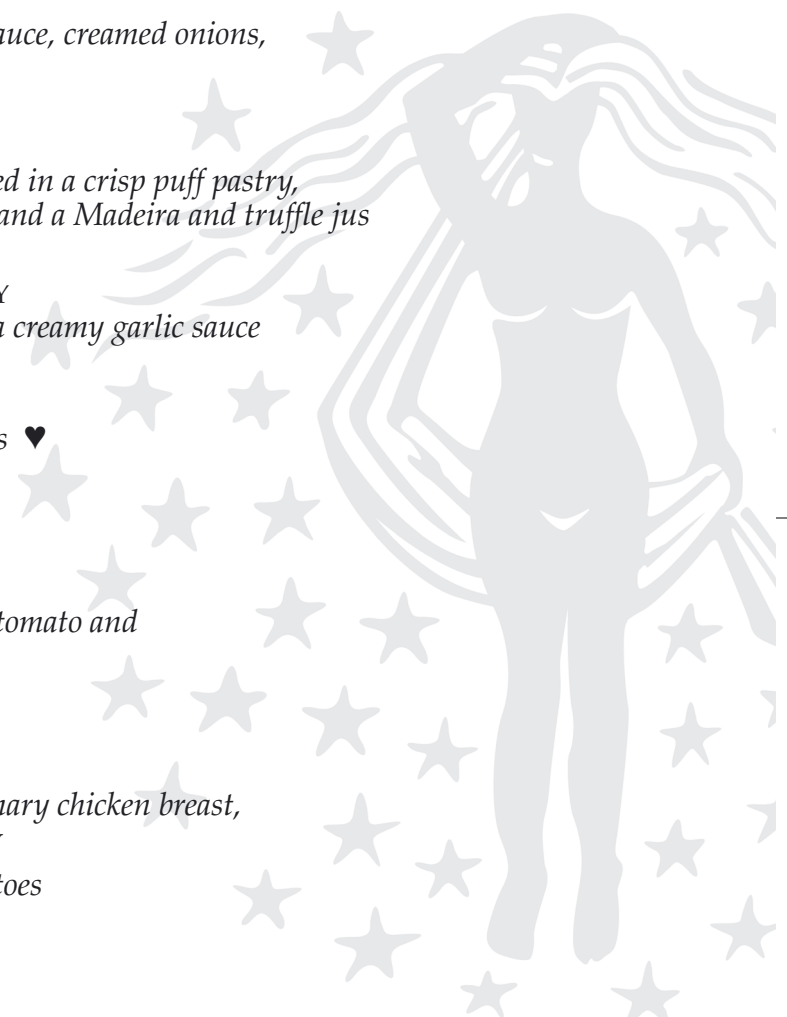
*Courgettes, aubergines and mixed beans, layered with tomato and bechamel sauce served with a small side salad V*

## *Always available*

*Grilled Fish of the Day, Omelette of your choice, Rosemary chicken breast,*

*Angel hair pasta with vine ripened tomato ragout ♥ V*

*All served with a selection of daily vegetables and potatoes*



## Desserts

### BRANDIED PRUNE TART "ROYALE"

*Prunes soaked in apricot and cognac presented with vanilla royale, garnished with creme chantilly ♥*

### PEACH MELBA

*Served with vanilla ice icream, raspberry purée and whipped cream ♥ V*

### CHOCOLATE PROFITEROLES

*Profiteroles filled with an orange cream and served with a rich chocolate sauce V*

## Sugar free dessert

### CHOCOLATE PROFITEROLES

*Profiteroles filled with an orange cream and served with chocolate sauce ♥ V*

## Ice cream 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 dried apricots V*

♥ Denotes a healthy option

V Denotes suitable for vegetarians

*Some dishes may contain nuts or traces*

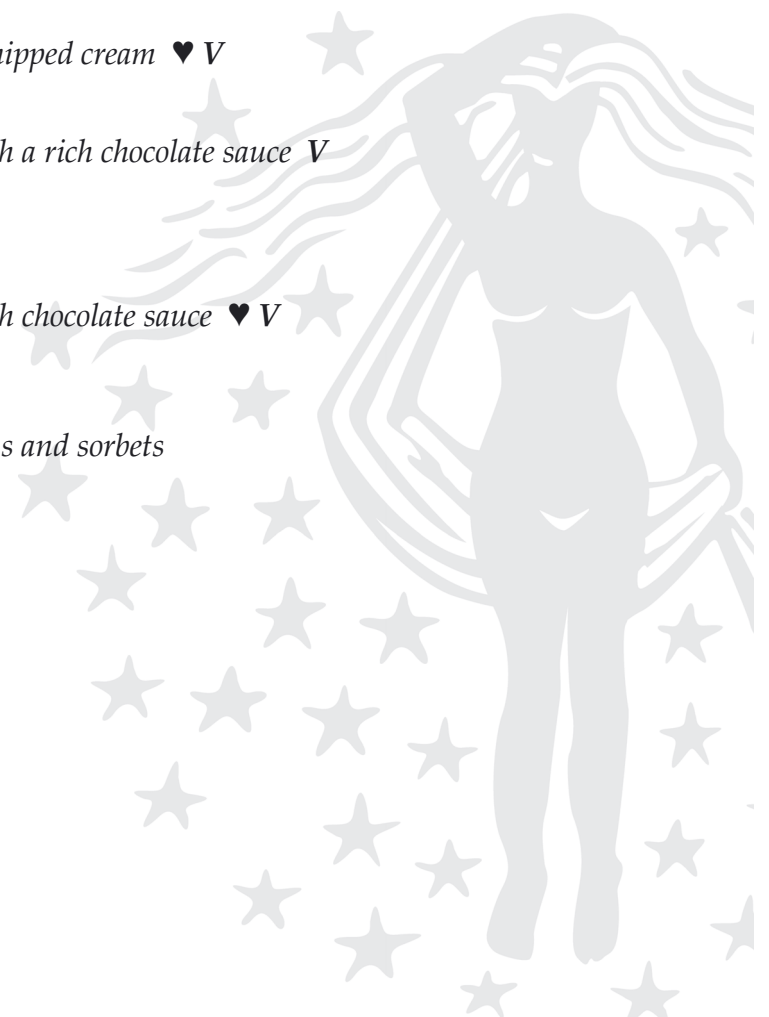
*Please contact the Maître d'hôtel for further details*

## Dessert wine

*Le Dauphin De Guiraud 2002/2004 £4.15*

*Blandy's Alvada Madeira Wine £2.35*

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



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