

STARTERS

Grilled aubergine, courgette, pepper and artichoke salad (V, VE, GF)

Shallot and mustard red wine vinaigrette

Prosciutto e Melone

Cantaloupe melon, Parma ham

Prawn cocktail (GF) Always Available

Marie rose sauce

House salad (V, VE, GF) Always Available

Seasonal leaves, fennel, cucumber, tomato and olives with ranch, honey mustard or vinaigrette dressing

Caesar salad Always Available

Romaine lettuce, golden croutons, caesar dressing, shaved parmesan cheese, grilled chicken or prawns optional

French onion soup

Cheese crouton

Shellfish bisque

Cognac foam, rouille croutons

Provolone cheese wedges (V)

Brioche and herb crust, mixed leaves, cranberry compote, raspberry vinegar dressing

MAIN COURSES

Lobster soufflé

Vegetable tian, cream sauce

Roast turkey roulade

Sage and onion stuffing, roast potatoes, sautéed brussels sprouts, root vegetables, gravy

Angus beef wellington*

Château potatoes, mix vegetable medley, roast carrots, Madeira sauce

Truffle macaroni cheese (V)

Rich cream sauce, grilled asparagus, tomato coulis

Prochetta di LAZIO

Slow roast pork belly stuffed with fennel, garlic and herbs

Grilled breast of chicken (GF) Always Available

Thyme, lemon, virgin olive oil, boiled or fried potatoes, seasonal vegetables or house salad

Polpette di Lenticchie (V, VE)

Sicilian lentil croquettes in rich tomato sauce, barley mushroom risotto

(V) Vegetarian (GF) Gluten-free (GO) Gluten free option available (VE) Vegan (VO) Vegan option available

*All our food and drinks are prepared in environments that use ingredients containing allergens and gluten and there is a risk that traces may be found in prepared items. If you are sensitive to allergens and/ or have intolerances, please speak to your Waiter who will advise you of the menu options available to you. While all the food we serve on board is prepared to the highest health and safety standards, public health services have determined that consuming 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.

DESSERTS

Crêpes suzette (V)

Grand Marnier sauce, vanilla ice cream

Marbled white and dark chocolate mousse (GF)

Chocolate soil

Mille-Feuille (V)

Puff pastry and hazelnut cream, pistachio flakes

Sugar free choux swan (V)

Vanilla mousseline, fruit coulis

Forest berry coupe (V, GF)

Vanilla ice cream, whipped cream

Torta di Formaggio al Limoncello di Sorrentino

Baked Limoncello cheesecake

ICE CREAM AND SORBET

Vanilla, chocolate, strawberry or coffee ice cream

Pineapple sorbet

Sugar free daily flavour

CHEESE

British and continental cheese selection Always Available

Crackers, fresh fruit, nuts

COFFEES

Espresso Cappuccino Flat white Caffe latte

SPECIALITY COFFEES ^{2.50*}

Highland coffee Chivas Regal, coffee and a generous helping of cream

Chocolate orange coffee Grand Marnier, hot chocolate and a generous helping of cream

Café royal Martell VS and hot coffee, topped with cream

Italiano coffee Sambuca, coffee and a generous helping of cream

COGNACS, BRANDY AND PORTS

Martell VS

2.90*

Sandeman ruby port

Martell VSOP

3.50*

Cockburn's special reserve port

Cardenal Mendoza

3.00*

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