

LUNCH

DELI COUNTER

York ham
 Serrano ham
 Pate de champagne
 Cheddar
 Blue cheese
 Wensleydale cheese
 Cream crackers
 Asparagus, red onion and blue cheese tart

SALAD BAR

Assorted salad leaves (V, VE, GF)

Mexican

Red Beans (V, VE, GF)
 Rice (V, VE, GF)
 Diced tomato (V, VE, GF)
 Onion (V, VE, GF)
 Sweetcorn (V, VE, GF)
 Diced cucumber (V, VE, GF)
 Sweet pepper (V, VE, GF)
 French dressing
 Balsamic vinegar dressing
 Ranch dressing
 Thousand island dressing
 Italian dressing
 Coleslaw (V, GF)
 Honey and orange pork salad (GF)
 Kale couscous vegetable and almond salad (V, GF), (Contains nuts)

SOUP

Mulligatawny soup

MAIN COURSES

Charred fillet of flounder (GF)
Lemon scented oil
 Salisbury steak (GF)
Beef patties, onion and mushroom sauce
 Roast pork (GF)
Confit apples, wholegrain mustard sauce
 Lamb pie
 BBQ cauliflower and chickpea nachos (V)
 Steamed vegetables (V, GF)
 Sweetcorn (V, GF)
 French fries (V)
 Roast potatoes with thyme and olive oil (V, GF)
 Buttered rice (V, GF)

DESSERTS & FRUITS

Bread and butter pudding (V)
 Custard
 Pistachio mousse cake (GF)
 Almond torte (V), (Contains nuts)
 Sugar free fruit charlotte
 Mini chocolate bake (V)
 Crème brûlée (GF)
 Fruit tart (V)
 Fruit salad (V, VE, GF)
 Seasonal fruits

(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.