

BREAKFAST

CEREAL

Porridge (V, VE)
Brown sugar, maple syrup, nuts, cinnamon
Bircher muesli (V)
Toppings: brown sugar, raisins, dried cranberries,
almonds, chopped walnuts and cinnamon

COMPOTES

Prune (V, VE, GF)
Mix fruit (V, VE, GF)

FRUITS

Banana, orange, apple, seasonal
fruits (V, VE, GF)

YOGHURTS

Plain (V, GF)
Apple (V, GF)

FROM THE DELI

Blueberry and shredded coconut parfait (V)
Quinoa, granola and natural yogurt
York ham
Salami
Slices of Cheddar
Slices of Edam

EGGS

Fried (GF)
Scrambled (GF)
Boiled (GF)

COOKED BREAKFAST

Back bacon
Pork sausage
Lincolnshire sausage
Mushroom (V, VE, GF)
Baked beans (V, VE)
Breakfast potatoes (V)
Fried bread (V)
Pancakes (V)

OMELETTE STATION

Whole eggs
Egg white
Ham
Tomato (V, VE, GF)
Mushroom (V, VE, GF)
Pepper (V, VE, GF)
Onion (V, VE, GF)
Cheddar (GF)
Mixed herbs (V, VE, GF)

FROM THE BAKERY

White (V)
Brown (V)
Nordlaender (sliced) (V)
White rolls (V)
Brown rolls (V)
Daily GF bread
Plain croissant (V)
Chocolate croissant (V)
Plain (Vanilla) muffin (V)
Chocolate (V)
Danish (V)

(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.