

LUNCH

DELI COUNTER

York ham
 Salami
 Chicken galantine
 Cheddar
 Blue cheese
 Red Cheddar
 Cream crackers
 Goat cheese and tomato tart

SALAD BAR

Assorted salad leaves (V, VE, GF)

Caesar

Chicken (GF)
 Anchovies (GF)
 Romaine lettuce (V, VE, GF)
 Hard cheese shavings (V)
 Herb roasted crouton (V)
 Tomatoes (V, VE, GF)
 Cucumbers (V, VE, GF)
 French dressing
 Balsamic vinegar dressing
 Ranch dressing
 Thousand island dressing
 Dijon - honey mustard
 Carrot, cabbage and raisin slaw (V, GF)
 Coronation chicken salad with pineapple (GF)
 Avocado and tomato salad (V, GF)
 Yoghurt and lime marinated cucumbers salad

SOUP

Cream of parsnip and bacon soup (GF)

MAIN COURSES

Grilled fillet of hake tikka
Lemon wedges
 Grilled turkey escalope
Sage cream sauce
 Honey baked ham (GF)
Parsley sauce
 Pulled pork pie
 Tagine vegetable couscous (V)
 Steamed vegetables (V, GF)
 Mushroom and sweet pepper medley (V, GF)
 French fries (V)
 Sautéed potatoes (V, GF)
 Rice pilaf (V, GF)

DESSERTS & FRUITS

Banana pudding
 Custard
 Blueberry crème royal tart (V)
 Hazelnut mousse cake, (Contains nuts)
 Sugar free rice pudding (V, GF)
 Mini chocolate bake (V)
 Bavarian cream cake
 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.