

THE EPICUREAN RESTAURANT

Starters

Alaskan Snow Crab, Langoustine and Salmon Caviar* Cocktail

Pea and Chervil Custard, Parchment Bread and a Cucumber Mojito

Seared King Scallops and Scallop Tartare*

Charred Cucumber, Kohlrabi and Cucumber Ketchup (gf)

Chicken and Morel Mushroom Mousseline with Pistachio Crumble

Duck Liver Parfait, Sweet-and-Sour Pickled Vegetables and Spinach Anglaise

Jamón Pata Negra Ibérico de Bellota

Manchego Cheese, Fine Spanish Olives, Country Bread
and Marcona Almond Oil
Hand-carved at your table

Slow-Cooked Ox Cheek

In a Bone Canoe with Parsley Sponge and Beef-Flavoured Mayonnaise

Roasted Red Pepper Parfait

Goat's Milk Curd, Semi-Dried Tomatoes and a Spinach and Basil Purée (v) (gf)

Seasonal Soup

Cream of Celeriac and White Truffle Oil (v) (gf)

Main Courses

Black Cod and Canadian Cold-Water Lobster Tail with Avruga Caviar* Gratin

Bouillabaisse Fondue and Bee Pollen Dressed House Salad (gf)

Tronçon of Wild Atlantic Halibut Grenobloise for Two

Saffron-Poached Fennel and Petit Salad (gf)

Prepared at your table

Miso-Glazed Rack* and Slow-Cooked Lamb Belly

Caramelised Aubergine and Cauliflower Tabbouleh (gf)

Irish Beef Fillet*

Confit of Smoked Cured Bacon, Celeriac and Horseradish, Mushroom Purée
and Oyster Emulsion (gf)

Emmental Cheese Soufflé*

Potato Terrine and Creamed Baby Spinach (v)

Prime Grills

Giant Indonesian Tiger Prawns

Split and grilled in their shells with Red Chilli and Garlic Butter
Soy Noodles and Stir-Fried Oriental Greens

Maple-Glazed Saddleback Pork T-Bone

Air Crackling and Cider Jus (gf)

28-Day Aged Grain Finished Australian Black Angus Sirloin Steak*

Plum Tomato Ragout and Bordelaise Sauce (gf)

Prime English 14oz Beef Rib-Eye Steak* for Two

Madeira and Béarnaise Sauce (gf)

Hand-carved at your table

Sides

Tenderstem Broccoli (gf) | Baby Spinach Leaf (gf)

Thick-Cut Chips (gf) | New Potatoes (gf)

Desserts

Crêpes Suzette

Vanilla Pod Ice Cream (v)

Prepared at your table

Apple and Juniper Berry Crumble

Granny Smith Apple Sorbet and Elderflower Parfait (v) (gf)

Baked Valrhona Chocolate Cheesecake

Poached Amarena Cherries, Aged Balsamic Vinegar and Sour Cream (v)

Lemon Meringue Tart

Lavender Meringue, Raspberries and Shortbread (v)

Belgian Chocolate Jaffa Cake

Orange Sauce and Pistachio Ice Cream (v) (ls)

Taster Plate for Two

Apple and Juniper Berry Crumble, Baked Valrhona Chocolate Cheesecake,
Lemon Meringue Tart (v)

Selection of Artisan British and European Cheese

Acacia Truffle Honey, Dulce de Membrillo, Medjool Date and Nut Fruit Cake
and Fine Biscuits

(v) Vegetarian. (gf) Gluten free. (ls) Low sugar.

Some of our products may contain allergens. If you are sensitive to any allergens, please speak to a member of staff before ordering.

Please note that some of these dishes may contain nuts or nut extracts.

* While all the food we serve on board is prepared to the highest health and safety standards, public health services have determined that eating 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.