

Sixth Course

WALDORFF PUDDING

Sauteed apple, raisins and ginger, baked with custard and sprinkled with caramelized walnuts V

PEACHES IN CHARTREUSE JELLY

Chilled peaches poached with cinnamon and lemon syrup V

CHOCOLATE & VANILLA ECLAIRS

Baked choux pastry filled with pastry cream V

Seventh Course

ASSORTED FRESH FRUITS ♥ V

SELECTION OF CHEESE

♥ Denotes a healthy option

V Denotes suitable for vegetarians

Some dishes may contain nuts or traces

In accordance with UK and US food safety agencies we recommend you ask for your meat, seafood, eggs or poultry to be cooked 'well done'. Consuming raw or undercooked meats, seafood, eggs or poultry may increase risk for food borne illness, especially if you have medical conditions.

Please contact the Maître d'hôtel for further details



There was not the slightest thought of danger in the minds of those who sat around the tables in the luxurious dining saloon of the Titanic. It was a brilliant crowd. Jewels flashed from the gowns of the women. And, oh, the dear women, how fondly they wore their latest Parisian gowns! It was the first time that most of them had an opportunity to display their newly acquired finery

- First Class Passenger, Mrs Jacques Futrelle



First Course

SALMON WITH MOUSSELINE SAUCE

Lightly poached salmon, with a classic hollandaise sauce and whipped cream

QUAIL EGGS IN ASPIC WITH CAVIAR

A traditional way of preserving food. Boiled quail eggs in consomme jelly, topped with salmon caviar

Second Course

CONSOMME OLGA

Clear beef consomme with cucumber and celeriac julienne and sliced sea scallops ♥

CREAM OF BARLEY

Barley simmered with vegetable stock and a dollop of whisky cream V

Third Course

ASPARAGUS SALAD

Blanched green and white asparagus, drizzled with a champagne saffron vinaigrette ♥ V

Fourth Course

PUNCH ROMAINE

A real palate cleanser. A punch with crushed ice, fresh orange and lemon juice, white wine and drizzled with Bacardi rum V

Fifth Course

BAKED HADDOCK WITH SHARP SAUCE

Fish fillet brushed with a mustard mayonnaise sauce and sprinkled with bread crumbs, parsley and parmesan. Served with buttered green peas and boiled potatoes and finished with a mustard, cider vinegar sauce

CALVADOS GLACED ROAST DUCKLING

Whole duck brushed with a calvados glaze, slow roasted and served with thyme roast potatoes, braised cabbage and apple sauce

FILET MIGNONS LILI

Grilled to your liking, on sliced fried potatoes, served with roasted cherry tomatoes, baby carrots and Madeira sauce

ROAST PORK LOIN

Marinated in sage, garlic and onions, served with boiled potatoes, creamed carrots and minted pea timbale

VEGETABLE MARROW FARCI

Baked stuffed marrow with diced onions, garlic, mushroom, tomatoes, rice and seasoned with oregano and fresh basil, gratinated with parmesan V

