

Dining Menu

First Course

Salmon

Salmon Gravadlax, mesclun salad, dill and mustard dressing with Ciabatta bread

Second Course

Soup (VG)

Tomato, Roasted Pepper and Basil Soup

Third Course

Herb and Garlic marinated Corn-fed Chicken Breast

Dauphinoise Potatoes, Seasonal Vegetables and Red wine sauce

Fourth Course

Tiramisu (N)(V)

Chef de Cuisine

Chef de Cuisine:

(N) Contains Nuts(VG) Vegan(V) Vegetarian

DISCLAIMER — Full allergen information on the ingredients in the food served is available upon request – please speak to a member of the team. Dishes may vary from those shown due to the seasonal availability of ingredients. (V) suitable for vegetarians. (VG) suitable for vegans. (N) contains nuts. Fish, poultry, and shellfish dishes may contain bones and/or shell. Please be aware that all our dishes are prepared in kitchens where nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely 'free from' traces of allergens, due to the risk of cross-contamination. The menu descriptions do not list all the ingredients. Please select any dietary requirements during your checkout process, as late requests or advising when boarding cannot be accommodated.