



STARTER

Settle in with a glass of Prosecco or fresh orange juice, served alongside a tasty selection of canapés to enjoy on board.

MAIN COURSE

Pan-Roasted Lamb Rump (GF)

Tender lamb with crushed peas and mint, dauphinoise potatoes, seasonal roots, and a rich red wine jus.

Roast Pork (GF)

Succulent roast pork finished with a cider & apple glaze, served with fondant potato and buttered seasonal vegetables.

Wild Mushroom & Asparagus Risotto (V, GF)

Creamy Arborio rice with wild mushrooms, tender asparagus, and a fresh, zesty gremolata.

DESSERT

Flourless Chocolate Cake (GF)

Rich, indulgent, and served with a tangy raspberry coulis.

Lemon Torte with Shortbread Crumb (GF)

Smooth lemon cream topped with a buttery gluten-free shortbread crumb.

Rhubarb & Ginger Crumble (VE, GF)

A comforting British classic, baked until golden and served with mixed berry compote and oaty custard.