

Gala Dinner.



Appetisers.



Alaskan Candy Salmon

Wasabi crème fraiche, mango and green leaves

Madeira Duck Parfait

Caramelized pear and cumberland sauce

Salad of Watermelon


Basil and feta cheese and toasted seeds  

Golden Beetroot


Orange and spring onion dressing   

Salads.

Pearl Barley

Roasted carrot salad with dill vinaigrette 

Green Asparagus

Radicchio and egg salad 

Soups.

Roasted Onion Soup

with Truffle  

Clear Oxtail Soup

with Vegetables

 Wellness option.  Plant-based.  Vegetarian.  Gluten free.

Some of our dishes may contain allergens including nuts or nut extracts. Information pertaining to allergies and intolerances available on request.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

Sailing with confidence – this menu has been sanitised.

