

Captain's Welcome

Menu

CHEF'S RECOMMENDATIONS

Seafood Salad "Black Watch"

A medley of marinated salmon, mussels, scallops and shrimps,
served with sour cream, salmon caviar and chives

Mediterranean Bean Soup

A rich tomato, white bean and cabbage soup, presented with olives

Fricassee of Veal, with Beef Tenderloin

A creamy fricassee of veal and vegetables topped with a medallion of beef cooked to your liking,
served with croquette potatoes in a red wine glaze

Chocolate Butterscotch Bars

Served with vanilla ice cream and a raspberry compôte

WINE RECOMMENDATIONS

Bollinger Special Cuvée

A full-bodied champagne with intense, rich and complex aromas. A superb champagne.

Meursault Villages Vieilles Vignes, Domaine Vincent Girardin, Burgundy

An elegant nose of ripe honeyed fruits with nutty, toasty nuances.

Good weight on the palate with concentrated fruit.

Gevrey-Chambertin, Domaine J Taupenot, D. B., Burgundy

A fine Pinot Noir nose of serious depth and weight. Rich, ripe and intense soft red fruits
on the palate with a long finish.

APPETISERS

- * **Savoury Pear Mousse**
A light pear mousse flavoured with chilli and juniper berries.
Served with marinated tomatoes and melba toast

- Seafood Salad “Black Watch”**
A medley of marinated salmon, mussels, scallops and shrimps,
served with sour cream, salmon caviar and chives

SOUPS

- Venison Soup “Diane”**
Flavoured with Madeira and garnished with game quenelles

- * **Mediterranean Bean Soup**
A rich tomato, white bean and cabbage soup, presented with olives

- * **Chilled Avocado Soup**
Garnished with tomato concasse and sour cream

SALADS

- * **Today’s Mixed Salad**
Served with a choice of French mayonnaise dressing or a
spring onion vinaigrette

- Chicken Caesar Salad**
Slices of chicken bedded on cos lettuce and tossed in a Caesar dressing.
Garnished with grated parmesan and croûtons

COLD MAIN COURSE

- Scandinavian Sandwich Platter**
Four open faced sandwiches:- Baby shrimps tossed in
mayonnaise. Roast beef and onions. Smoked salmon and
scrambled egg. Liver pâté with crispy bacon and mushrooms

* *Denotes suitable for vegetarians*

*Some dishes may contain nuts or traces of nut
Please contact the Maître d’Hôtel for further details*

MAIN COURSES

Grilled Artic Char

Fillet of Artic Char set on a creamy pink champagne sauce. Served with Château potatoes, white asparagus and spinach timbale

Duck with Mushrooms and Ginger

Breast of duck presented in a rich sauce flavoured with Shiitake mushrooms, ginger and spring onions. Served with steamed rice

Fricassee of Veal, with Beef Tenderloin

A creamy fricassee of veal and vegetables topped with a medallion of beef cooked to your liking, served with croquette potatoes in a red wine glaze

Braised Lamb Shank

Presented on a bed of mashed potatoes with root vegetables and a natural gravy flavoured with fresh herbs

VEGETARIAN MAIN COURSES

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Singapore Noodles

Egg noodles tossed with Shiitake mushrooms and vegetables in a soy and dry sherry sauce

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Vegetarian Shepherd's Pie

Quorn and vegetables in a rich gravy, topped with a goats cheese mash and served with a mixed salad

CHEESE

International Selection of Cheese and Biscuits

Served with grapes and radishes

Please ask your waiter for vegetarian cheese

DESSERTS

Figaro Bavarian Cream

Layers of vanilla and chocolate Bavarian cream topped with strawberry jelly. Served with candied lemon zest and whipped cream

Also available for diabetics

Chocolate Butterscotch Bars

Served with vanilla ice cream and a raspberry compôte

Apricot and Almond Tart

Served warm with custard sauce and whipped cream

Ice Creams and Sorbets

Please ask your waiter for today's selection of Ice Creams and Sorbets

Diabetic and Soya Ice Cream is also available

Some dishes may contain nut or traces of nuts

Please contact the Maître d'Hôtel for further details