

Harbour Dinner Cruise Menu

Canapes

A selection of canapes will be shared among guests on board

Whipped Brie and Honey V

Smoked Salmon Rillettes

Avocado Mousse DF/VG

Prosciutto and Fig DF

Main Course

Please choose an option from the set menu at time of booking

Chicken Caesar with soft boiled egg, bacon and croutons

Sirloin Steak with red wine jus, pomme purée, broccolini GF

Market Fish pan fried with potatoes, lemon, capers, asparagus, beurre blanc GF

Quinoa Bowl with roast pumpkin, spinach, feta, pumpkin seeds, walnuts, pomegranate GF/V

Dessert

Please choose an option from the set menu at time of booking

Coconut Panacotta pineapple salsa GF/VG

Eton Mess berries, meringue, cream GF

Coffee Brûlée biscoff

Chocolate Mousse hazelnut soil GF

DF – Dairy Free | GF – Gluten Free | V – Vegan | VG – Vegetarian

We can cater to most dietary requirements, please advise at time of booking.