

THE
LIMELIGHT
C L U B

Amuse

Smoked Aubergine Pâté, Caponata, Almond Cream
Sourdough Crostini (vegan)

Starters

Crisp Honey Glazed Berkshire Black Ham Hock
Pea Panna Cotta, Pickled Carrot, Mint Emulsion (gf)

H. Forman & Son Mojito Cured Salmon*
Cucumber Jelly, Lemon Aioli, Pickled Cucumber, Nori Crisps, Basil (gf)

Glazed King Oyster Mushroom 'Scallops'
Caramelised Shallot Purée, Tarragon Emulsion, Roasted Garlic
Sourdough Crumb, Sherry Vinaigrette (vegan)

Mains

Pan Roasted Fillet of Onley Grounds Beef*
Burnt Onion Boulangère, Confit Shallots, Sautéed Leeks, Ginger Glazed Carrots (gf)

Pine Nut Tapenade Crusted Lamb Rack*
Israeli Couscous, Sweet & Sour Peppers, Wilted Pak Choi, Basil and Oregano Pesto (gf)

Pavé of Line Caught Seabass
Pancetta, Broad Bean, Shallot and Pea Fricassee, Lemon and Herb Gnocchi
White Wine Parmesan Cream

Butternut Squash, Mushroom and Cashew Nut Spring Roll
Bouquet of Scorched Tenderstem Broccoli, Sesame, Baby Carrots and Pencil Leek
Toasted Cashew Nut Sauce (vegan) (gf)

Desserts

Dark and White Chocolate Mascarpone Bombas
Raspberries, Amarula Ice Cream (gf)

Strudel of Pistachio Kataifi Pastry with Pine and Fir Tree Syrup
Apricot and Almond Sauce (vegan)



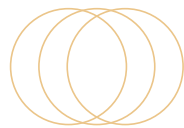
Menu A

(gf) Denotes gluten free.

Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before dining.

Please note that some of these dishes may contain nuts or nut extracts.

* Whilst all the food we serve on board is prepared to the highest health and safety standards, public health services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions.



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Amuse

Smashed Avocado, Coriander and Lime Corn Wafer

Pink Onions, Tomato and Red Pepper Salsa, Pumpkin Mayonnaise (vegan) (gf)

Starters

Smoked Free Range Chicken and Roasted Garlic Presse

Pancetta Jam, Sun-blushed Tomatoes, Saffron Aioli, Black Onion Tuile

Seared King Scallops

Spiced Butternut Squash Purée, Lime Pickled Samphire, Red Chilli, Crushed Peanuts

Wild Mushroom and Black Truffle Arancini

Marinated Wild Mushrooms, Roasted Pumpkin and Ginger Purée (vegan)

Mains

Pavé of Australian Black Angus Beef*

Slow Braised Beef Shin and Horseradish Yorkshire Pudding, Fondant Potato, Red Cabbage

Maple and Anise Carrots, Cabernet Sauvignon Jus

Gloucestershire Old Spot Pork and Black Pudding Wellington

Sage and Onion Potato Rösti, Savoy Cabbage and Bacon, Scorched Onion Purée, Calvados Jus

Fillet of Chalk Stream Trout

Saffron Potatoes, Vegetable Parmentier, Buttered Samphire, Shellfish Cream Broth (gf)

Moroccan Spiced Aubergine Steak

Persillade Potatoes, Tomato and Basil Mille-feuille, Charred Courgettes

Mediterranean Vegetable Salsa, Moutabel (vegan) (gf)

Desserts

Tres Chocolates

Valrhona Chocolate Crèmeux, Milk Chocolate Brownie, White Chocolate Mousse

Praline Cannelloni, Salted Toffee Ice Cream

Bellini Panna Cotta

Prosecco and Elderflower Jelly, Almond and Oregano Florentine

Roasted Peach and Thai Basil Purée (vegan) (gf)



Menu B

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