BUFFET

Breakfast specials

Cumberland Sausage

Eggs Benedict*

White Pudding

Slow-cooked Breakfast Beans (vegan)

Shakshuka

Kippers

Cheddar Cheese Omelette (v)

Afternoon light bites

Savoury Selection

Chicken Caesar Wholemeal Torpedo Roll

Prawn and Marie Rose Sauce Brioche Roll

Pulled Pork and Apple Tortilla Wrap

Goat's Cheese and Red Onion Chutney White Torpedo Roll (v)

Avocado and Tomato Salsa Corn Tortilla Wrap (vegan) (gf)

Sweet Selection

Plain and Raisin Scones served with Whipped Cream and Jams

Pastries, Cakes and Cookies

Daytime

Cold Selection

Cold Meats, Seafood*, Smoked Fish, Pickles and Chutneys

Salads and Dressings

Cos Lettuce, Bean Sprouts, Tofu and Nigella Seeds (vegan)

Greek Salad

Tabbouleh Salad (vegan)

Potato Salad and Slaw

Caesar Dressing, Balsamic Vinegar and Extra Virgin Olive Oil, Vinaigrette Dressing

Soup

Potato, Cheddar Cheese and Spring Onion with Golden Croûtons (v)

Sandwiches

Smoked Salmon* and Cream Cheese Baguette

Roast Beef, Tomato and Horseradish Sauce Baguette

Hot Savoury

Beef and Vegetable Pasty

Great British Classic

Cottage Pie (gf), French Fries, Broccoli with Toasted Almonds

The Carvery

Roast Forerib of Beef*, Yorkshire Pudding, Horseradish Sauce and Red Wine Jus

Roast Chicken with Lemon, Yorkshire Pudding, Cranberry Sauce and Chicken Pan Gravy

Global Favourite

Lamb Moussaka, Pitta Bread and Parmentier Potatoes

Vegetarian and Vegan

Fusilli Pasta Arrabbiata (v)

Spiced Quorn Fajitas Wrap (vegan)

European Rotisserie

Salt and Pepper Chicken served with Peri-Peri Sauce, Dips and Salad

American Grill

Bratwurst Sausage Churrasco served with Coleslaw, Dips and Salad

Asian Stir-fry and Teppanyaki

Singapore Noodles

Assorted Sushi with Wasabi, Soy Sauce and Pickled Ginger

Middle Eastern

Lamb Shawarma served with Pitta Bread, Chilli Sauce, Turkish Salad and Tzatziki Dressing

Fish Dish

Breaded Haddock Fillet

Side Dishes

Roast Potatoes

Spiced Potato Wedges

Stir-fried Okra and Tomatoes

Hot Dessert

Raspberry Bakewell Tart with Custard

Cold Desserts

A Daily Selection of Pastries, Desserts, Ice Cream and Fresh Fruit

Cheese Selection

A Selection of British and Continental Cheeses with Biscuits

Evening

Cold Selection

Cold Meats, Seafood*, Smoked Fish, Pickles and Chutneys

Salads and Dressings

Cos Lettuce, Bean Sprouts, Tofu and Nigella Seeds (vegan)

Greek Salad

Tabbouleh Salad (vegan)

Potato Salad and Slaw

Caesar Dressing, Balsamic Vinegar and Extra Virgin Olive Oil, Vinaigrette Dressing

Soup

Ham and Puy Lentil (gf)

Sandwiches

Smoked Salmon* and Cream Cheese Baguette

Roast Beef, Tomato and Horseradish Sauce Baguette

Hot Savoury

Vegetarian Sausage Roll (v)

Great British Classic

Hunter's Chicken, Sweet Potato Fries, Sautéed Kale

The Carvery

Slow-roasted Lamb Shoulder with Apricot and Onion Stuffing, Mint Sauce and Rosemary Jus

Roast Pork Loin with Apricot and Onion Stuffing, Apple Sauce and Pork Gravy

Global Favourite

Chilli Con Carne (gf), Rice (gf) and Tortilla Chips

Vegetarian and Vegan

Spiced Lentil and Cauliflower Pie with Tomato and Cumin Sauce (v)

Pumpkin and Courgette Noodles with Coconut, Chopped Brazil Nuts and Herb Cream Emulsion (vegan) (gf)

European Rotisserie

Peking Style Duck served with Peri-Peri Sauce, Dips and Salad

American Grill

Greek Lamb Churrasco served with Coleslaw, Dips and Salad

Asian Stir-fry and Teppanyaki

Stir-fried Duck in Plum Sauce served with Rice

Assorted Sushi with Wasabi, Soy Sauce and Pickled Ginger

Middle Eastern

Tandoori Chicken Kebab served with Pitta Bread, Chilli Sauce, Turkish Salad and Tzatziki Dressing

Fish Dish

New England Crab Cakes

Side Dishes

Roast Baby Potatoes

Mashed Potatoes

Carrots

Hot Dessert

Individual Steamed Sticky Toffee Pudding with Custard

Cold Desserts

A Daily Selection of Pastries, Desserts, Ice Cream and Fresh Fruit

Cheese Selection

A Selection of British and Continental Cheeses with Biscuits

Late night snacks

Hot Selection

Chilli Con Carne (gf) and Rice (gf)

Vegetarian Sausage Roll (v)

Currywurst Sausage

Chicken Shawarma, Minted Yoghurt and Sweet Chilli Sauce

French Fries

Cold Selection

Self-service Sandwich Bar with a choice of Breads, Fillings and Spreads

British and Continental Cheeses with Biscuits

Homemade Cakes and Biscuits

Whole Fresh Fruits Selection

(v) Vegetarian (gf) Gluten free (ls) Low sugar

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IO Menu 1

sample menu

BUFFET

Breakfast specials

Aberdeen Angus Beef and Black Pepper Sausage
Smoked Salmon Scrambled Eggs*
Minute Gammon Steak
Ful Medames (vegan)
Corned Beef Hash
Smoked Haddock
Kippers
Ham Omelette

Afternoon light bites

Savoury Selection

Ham, Tomato and Mustard Wholemeal Torpedo Roll
Smoked Trout, Cucumber and Lemon Mayonnaise Brioche Roll
Roast Chicken with Sage and Onion Stuffing Tortilla Wrap
Tomato and Mozzarella Corn Tortilla Wrap (v) (gf)
Chickpea and Mint White Torpedo Roll (vegan)

Sweet Selection

Plain and Raisin Scones served with Whipped Cream and Jams
Pastries, Cakes and Cookies

Daytime

Cold Selection

Cold Meats, Seafood*, Smoked Fish, Pickles and Chutneys

Salads and Dressings

Mixed Leaf, Orange, Fennel and Radish (vegan) (gf)
Waldorf Salad (v) (gf)
Tuna Niçoise Salad (gf)
Potato Salad and Slaw
Green Goddess Dressing, Fines Herbs and Extra Virgin Olive Oil, Vinaigrette Dressing

Soup

Butternut Squash with Golden Croûtons (v)

Hot Savoury

Sausage Roll

Sandwiches

Ham, Tomato and Mustard Baguette
Mature Cheddar Cheese and Branston Pickle Baguette (v)

Hot Savoury

Sausage Roll

Great British Classic

Cumberland Sausage, French Fries, Creamed Cabbage

The Carvery

Roast Leg of Pork, Baked Onions, Apple Sauce and Redcurrant Jus
Roast Leg of Lamb, Baked Onions, Mint Sauce and Minted Jus

Global Favourite

Chicken Tikka Masala (gf), Saffron Rice (gf) and Naan Bread

Vegetarian and Vegan

Spinach, Feta Cheese and Mushroom Strudel with Thai Red Curry Sauce (v)
Thai Green Vegetable Curry with Steamed Rice (vegan) (gf)

European Rotisserie

Hawaiian Huli-Huli Chicken served with Peri-Peri Sauce, Dips and Salad

American Grill

Chicken Peri-Peri Drumsticks
Churrasco served with Coleslaw, Dips and Salad

Asian Stir-fry and Teppanyaki

Prawn Pad Thai Noodles
Assorted Sushi with Wasabi, Soy Sauce and Pickled Ginger

Middle Eastern

Istanbul Shawarma served with Pitta Bread, Chilli Sauce, Turkish Salad and Tzatziki Dressing

Fish Dish

Norwegian Cod and Mussel Fish Pie

Side Dishes

Rissole Potatoes
Creamy Whipped Potatoes
Roasted Cauliflower with Cumin

Hot Dessert

Golden Syrup Sponge Pudding with Custard

Cold Desserts

A Daily Selection of Pastries, Desserts, Ice Cream and Fresh Fruit

Cheese Selection

A Selection of British and Continental Cheeses with Biscuits

Evening

Cold Selection

Cold Meats, Seafood*, Smoked Fish, Pickles and Chutneys

Salads and Dressings

Mixed Leaf, Orange, Fennel and Radish (vegan) (gf)
Waldorf Salad (v) (gf)
Tuna Niçoise Salad (gf)
Potato Salad and Slaw
Green Goddess Dressing, Fines Herbs and Extra Virgin Olive Oil, Vinaigrette Dressing

Soup

Mushroom with Garlic (v) (gf)

Sandwiches

Ham, Tomato and Mustard Baguette
Mature Cheddar Cheese and Branston Pickle Baguette (v)

Hot Savoury

Goat's Cheese and Sweet Potato Pie (v)

Great British Classic

Irish Stew, Sweet Potato Fries, Brussels Sprouts

The Carvery

Orange and Clove Glazed Gammon, Pigs in Blankets, English Mustard and Grain Mustard Jus
Roast Turkey Breast, Pigs in Blankets, Cranberry Sauce and Turkey Gravy

Global Favourite

Beef Bourguignon, Braised Shallots (gf) and Horseradish Pomme Purée

Vegetarian and Vegan

Quinoa Falafel (v)
Vegetable Stew with Mushroom Broth and Spinach Dumplings (vegan) (gf)

European Rotisserie

Peppered and Rolled Beef Brisket served with Peri-Peri Sauce, Dips and Salad

American Grill

Spiced Hot Link Sausage Churrasco served with Coleslaw, Dips and Salad

Asian Stir-fry and Teppanyaki

Bang Bang Chicken
Assorted Sushi with Wasabi, Soy Sauce and Pickled Ginger

Middle Eastern

Lamb Kofta Kebab served with Pitta Bread, Chilli Sauce, Turkish Salad and Tzatziki Dressing

Fish Dish

Steamed Lemon Sole with Chive Cream Sauce (gf)

Side Dishes

Duck Fat Roast Potatoes
Patatas Bravas
Mixed Root Vegetables

Hot Dessert

Apple Streusel (gf) (ls) with Custard

Cold Desserts

A Daily Selection of Pastries, Desserts, Ice Cream and Fresh Fruit

Cheese Selection

A Selection of British and Continental Cheeses with Biscuits

Late night snacks

Hot Selection

Bang Bang Chicken
Vegetable Pasty (v)
Currywurst Sausage
Lamb Shawarma, Minted Yoghurt and Sweet Chilli Sauce
Sweet Potato Fries

Cold Selection

Self-service Sandwich Bar with a choice of Breads, Fillings and Spreads
British and Continental Cheeses with Biscuits
Homemade Cakes and Biscuits
Whole Fresh Fruits Selection

(v) Vegetarian (gf) Gluten free (ls) Low sugar
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IO Menu 2

sample menu

BUFFET

Breakfast specials

Jalapeño Pepper Sausage

Huevos Rancheros* (v)

Lambs' Liver

Bubble and Squeak (vegan)

Kedgeree

Kippers

Mushroom Omelette (v)

Afternoon light bites

Savoury Selection

Cajun Chicken and Guacamole Wholemeal Torpedo Roll

Smoked Salmon* White Torpedo Roll

Brie and Red Onion Marmalade Corn Tortilla Wrap (v) (gf)

BLT – Bacon, Lettuce, Tomato, Onion and Mayonnaise Tortilla Wrap

Shredded Celeriac, Red Onion, Carrot and Coriander Brioche Roll (vegan)

Sweet Selection

Plain and Raisin Scones served with Whipped Cream and Jams

Pastries, Cakes and Cookies

Daytime

Cold Selection

Cold Meats, Seafood*, Smoked Fish, Pickles and Chutneys

Salads and Dressings

Lollo Rosso, Daikon, Carrot and Fennel (vegan) (gf)

Niçoise Salad (gf)

Pear, Carrot, Rocket, Natural Yoghurt and Toasted Peanuts (v) (gf)

Potato Salad and Slaw

Marie Rose Dressing, Extra Virgin Olive Oil, Oregano and Lemon Dressing, Vinaigrette Dressing

Soup

Sweet Potato (vegan)

Sandwiches

Prawn and Marie Rose Baguette

Brie, Rocket and Cranberry Sauce Baguette

Hot Savoury

Vegetable Pasty (v)

Great British Classic

Lamb Dopiaza, French Fries, Grilled Courgettes

The Carvery

Roast Chicken, Yorkshire Pudding, Bread Sauce and Madeira Sauce

Slow Roast Rump of Beef*, Yorkshire Pudding, Horseradish Sauce and Beef Gravy

Global Favourite

Beef and Mushroom Stroganoff, White Rice (gf), Potato Gnocchi

Vegetarian and Vegan

Penne Pasta Napolitana (v)

Chickpea and Roasted Vegetable Masala with Steamed Rice and Puris (vegan)

European Rotisserie

Chicken with Truffle Butter served with Peri-Peri Sauce, Dips and Salad

American Grill

Chorizo Sausage Churrasco served with Coleslaw, Dips and Salad

Asian Stir-fry and Teppanyaki

Sweet and Sour Pork with Egg-fried Rice

Assorted Sushi with Wasabi, Soy Sauce and Pickled Ginger

Middle Eastern

Chicken Shawarma served with Pitta Bread, Chilli Sauce, Turkish Salad and Tzatziki Dressing

Fish Dish

Fish Cakes with Homemade Tartare Sauce

Side Dishes

Roast Potatoes with Cumin

Creamed Potatoes

Roasted Beetroot

Hot Dessert

Apple Brown Betty with Custard

Cold Desserts

A Daily Selection of Pastries, Desserts, Ice Cream and Fresh Fruit

Cheese Selection

A Selection of British and Continental Cheeses with Biscuits

Evening

Cold Selection

Cold Meats, Seafood*, Smoked Fish, Pickles and Chutneys

Salads and Dressings

Lollo Rosso, Daikon, Carrot and Fennel (vegan) (gf)

Niçoise Salad (gf)

Pear, Carrot, Rocket, Natural Yoghurt and Toasted Peanuts (v) (gf)

Potato Salad and Slaw

Marie Rose Dressing, Extra Virgin Olive Oil, Oregano and Lemon Dressing, Vinaigrette Dressing

Soup

Vietnamese Pho

Sandwiches

Prawn and Marie Rose Baguette

Brie, Rocket and Cranberry Sauce Baguette

Hot Savoury

Steak and Ale Pie

Great British Classic

Lasagne, Sweet Potato Fries, Asparagus Spears

The Carvery

Sage-crusted Veal Loin, Bubble and Squeak Cake, English Mustard and Veal Jus

Slow Roast Pork Belly, Bubble and Squeak Cake, Potato Gratin, Asparagus Spears, Madeira Sauce and English Mustard

Global Favourite

Spring Rolls (v), Rice Noodle Salad, Tangy Cashew Sauce

Vegetarian and Vegan

Potato, Leek, Root Vegetable, Cheddar Cheese and Oat Crumble (v)

Warm Bulgur Wheat Tabbouleh Style Salad (vegan)

European Rotisserie

Honey and Mustard Roasted Pork Knuckles served with Peri-Peri Sauce, Dips and Salad

American Grill

Beef Picanha Churrasco (Oregano, Lemon, Chilli and Garlic) served with Coleslaw, Dips and Salad

Asian Stir-fry and Teppanyaki

Schezwan Prawn Soba Noodles

Assorted Sushi with Wasabi, Soy Sauce and Pickled Ginger

Middle Eastern

Halloumi Cheese Kebab (v) served with Pitta Bread, Chilli Sauce, Turkish Salad and Tzatziki Dressing

Fish Dish

Breaded Plaice Fillet

Side Dishes

Potatoes Gratin

Pesto Mash

Vichy Carrots

Hot Dessert

Roasted Fruits with Orange Miso Rum Sauce and Custard

Cold Desserts

A Daily Selection of Pastries, Desserts, Ice Cream and Fresh Fruit

Cheese Selection

A Selection of British and Continental Cheeses with Biscuits

Late night snacks

Hot Selection

Schezwan Prawn Soba Noodles

Cheese and Onion Puff Pastry Roll (v)

Currywurst Sausage

Chicken Shawarma, Minted Yoghurt and Sweet Chilli Sauce

French Fries

Cold Selection

Self-service Sandwich Bar with a choice of Breads, Fillings and Spreads

British and Continental Cheeses with Biscuits

Homemade Cakes and Biscuits

Whole Fresh Fruits Selection

(v) Vegetarian (gf) Gluten free (ls) Low sugar

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sample menu

BUFFET

Breakfast specials

Lamb and Feta Sausage
Spinach and Bacon Frittata
Minute Sirloin Steak*
Tofu Scramble (vegan)
Smoked Haddock
Corned Beef Silog and Fried Rice
Tomato Omelette (v)

Afternoon light bites

Savoury Selection

Roast Beef* and Coleslaw Wholemeal Torpedo Roll
Crab Salad and Cocktail Sauce White Torpedo Roll
Smoked Chicken and Garlic Mayonnaise Tortilla Wrap
Grilled Mediterranean Vegetable Brioche Roll (vegan)
Mushroom Pâté and Tarragon Corn Tortilla Wrap (v) (gf)

Sweet Selection

Plain and Raisin Scones served with Whipped Cream and Jams
Pastries, Cakes and Cookies

Daytime

Cold Selection

Cold Meats, Seafood*, Smoked Fish, Pickles and Chutneys

Salads and Dressings

Baby Gem, Wild Rice, Date and Pistachios (vegan) (gf)
Caprese Salad - Tomato, Mozzarella and Basil (v) (gf)
Cottage Cheese, Strawberries, Grated Pear and Black Pepper (v) (gf)
Potato Salad and Slaw
Ranch Dressing, Chimichurri Dressing, Vinaigrette Dressing

Soup

Asparagus (v) (gf)

Sandwiches

Mature Cheddar Cheese and Piccalilli Baguette (v)
Hoisin Duck, Spring Onion and Cucumber Corn Tortilla Wrap (gf)

Hot Savoury

Cheese and Onion Puff Pastry Roll (v)

Great British Classic

Steak and Mushroom Pie, French Fries, Mixed Greens

The Carvery

Roast Pork Shoulder, Apricot, Sage and Chestnut Stuffing, Apple Sauce and Pork Pan Gravy
Three Bird Roast, Sage and Chestnut Stuffing, Redcurrant Jelly and Game Jus

Global Favourite

Moroccan Lamb and Chickpea Casserole (gf), Saffron-scented Couscous and Pitta Bread

Vegetarian and Vegan

Fusilli Pasta with Pesto (v)
Wild Mushroom Risotto Cake with Sicilian Lemon and Tomato Dressing (vegan)

European Rotisserie

Peruvian Chicken served with Peri-Peri Sauce, Dips and Salad

American Grill

Lamb and Rosemary Sausage Churrasco served with Coleslaw, Dips and Salad

Asian Stir-fry and Teppanyaki

Crispy Chilli Beef and Steamed Jasmine Rice
Assorted Sushi with Wasabi, Soy Sauce and Pickled Ginger

Middle Eastern

Lamb Shawarma served with Pitta Bread, Chilli Sauce, Turkish Salad and Tzatziki Dressing

Fish Dish

Haddock Fillets in Parsley Sauce

Side Dishes

Rosemary Roasted Potatoes
Bombay Potatoes
Swede and Peas

Hot Dessert

Rhubarb and Ginger Crumble with Custard

Cold Desserts

A Daily Selection of Pastries, Desserts, Ice Cream and Fresh Fruit

Cheese Selection

A Selection of British and Continental Cheeses with Biscuits

Evening

Cold Selection

Cold Meats, Seafood*, Smoked Fish, Pickles and Chutneys

Salads and Dressings

Baby Gem, Wild Rice, Date and Pistachios (vegan) (gf)
Caprese Salad - Tomato, Mozzarella and Basil (v) (gf)
Cottage Cheese, Strawberries, Grated Pear and Black Pepper (v) (gf)
Potato Salad and Slaw
Ranch Dressing, Chimichurri Dressing, Vinaigrette Dressing

Soup

Purée of Broccoli with Toasted Flaked Almonds (v)

Sandwiches

Mature Cheddar Cheese and Piccalilli Baguette (v)
Hoisin Duck, Spring Onion and Cucumber Corn Tortilla Wrap (gf)

Hot Savoury

Roasted Mediterranean Vegetable and Pesto Quiche (v)

Great British Classic

Grilled Gammon Steak, Sweet Potato Fries, Marrowfat Mushy Peas

The Carvery

Maple-glazed Beef Brisket, Yorkshire Pudding, Horseradish Sauce and Beef Pan Gravy
Roast Leg of Lamb, Yorkshire Pudding, Mint Sauce and Minted Lamb Jus

Global Favourite

Seafood* Gumbo (gf), Biarritz Potatoes, Chilli Cornbread Muffins

Vegetarian and Vegan

Aubergine and Mozzarella Stack with Passata Sauce (v) (gf)
Market Vegetables, Parsnip, Carrot and Quinoa with Preserved Lemon (vegan)

European Rotisserie

Rolled Beef Sirloin served with Peri-Peri Sauce, Dips and Salad

American Grill

Tandoori-marinated Chicken Drumsticks Churrasco served with Coleslaw, Dips and Salad

Asian Stir-fry and Teppanyaki

Char Siu Pork Belly Egg Noodles
Assorted Sushi with Wasabi, Soy Sauce and Pickled Ginger

Middle Eastern

Tandoori Turkey Kebab served with Pitta Bread, Chilli Sauce, Turkish Salad and Tzatziki Dressing

Fish Dish

Beer Battered Cod Fillet

Side Dishes

Fondant Potatoes
Lyonnaise Potatoes
Oven-baked Ratatouille

Hot Dessert

Bread and Butter Pudding with Custard

Cold Desserts

A Daily Selection of Pastries, Desserts, Ice Cream and Fresh Fruit

Cheese Selection

A Selection of British and Continental Cheeses with Biscuits

Late night snacks

Hot Selection

Seafood* Gumbo (gf)
Roasted Mediterranean Vegetable and Pesto Quiche (v)
Currywurst Sausage
Lamb Shawarma, Minted Yoghurt and Sweet Chilli Sauce
Sweet Potato Fries

Cold Selection

Self-service Sandwich Bar with a choice of Breads, Fillings and Spreads
British and Continental Cheeses with Biscuits
Homemade Cakes and Biscuits
Whole Fresh Fruits Selection

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IO Menu 4

Sample menu

BUFFET

Breakfast specials

Pork and Leek Sausage
Eggs Benedict* (v)
Devilled Lambs' Kidneys
Egg-free French Toast (vegan)
Sausage and Potato Hash
Kippers
Cheddar Cheese Omelette (v)

Afternoon light bites

Savoury Selection

Chicken and Bacon Club Wholemeal Torpedo Roll
Tuna Mayonnaise and Red Onion Brioche Roll
Hot Smoked Salmon and Cress White Torpedo Roll
Egg Mayonnaise and Chive Corn Tortilla Wrap (v) (gf)
Mexican Avocado and Black Bean Tortilla Wrap (vegan)

Sweet Selection

Plain and Raisin Scones served with Whipped Cream and Jams
Pastries, Cakes and Cookies

Daytime

Cold Selection

Cold Meats, Seafood*, Smoked Fish, Pickles and Chutneys

Salads and Dressings

Salads and Dressings
Escarole, Red Cabbage, Pink Grapefruit and Cucumber (vegan) (gf)
Russian Vegetable Salad (v) (gf)
Sweet Potato, Cream Cheese, Corn and Red Pepper Salad (v) (gf)
Potato Salad and Slaw
French Dressing, Soy and Sesame Dressing, Vinaigrette Dressing

Soup

Green Split Pea (v) (gf)

Sandwiches

Roasted Chicken with Lemon and Herb Mayonnaise Baguette
Feta Cheese and Greek Vegetable Salad Corn Tortilla Wrap (v) (gf)

Hot Savoury

Spiced Sausage Roll (vegan)

Great British Classic

Chicken and Ham Shortcrust Pastry Pie, French Fries, Savoy Cabbage

The Carvery

Roast Saddle of Lamb, Roast Parsnips, Mint Sauce and Red Wine Jus
Honey Roast Gammon, Roast Parsnips, English Mustard and Scrumpy Cider Jus

Global Favourite

Chicken Biryani (gf), Bombay Potatoes and Onion Bhajis

Vegetarian and Vegan

Ricotta Cheese Tortellini in Tomato Sauce (v)
Miso Grilled Aubergines with Sticky Rice (vegan)

European Rotisserie

Barbecued Chicken served with Peri-Peri Sauce, Dips and Salad

American Grill

Smokey Bourbon and Maple-glazed Pork Ribs served with Coleslaw, Dips and Salad

Asian Stir-fry and Teppanyaki

Pork Adobo and Sticky Rice
Assorted Sushi with Wasabi, Soy Sauce and Pickled Ginger

Middle Eastern

Istanbul Shawarma served with Pitta Bread, Chilli Sauce, Turkish Salad and Tzatziki Dressing

Fish Dish

Frito Misto of Prawn, Whitebait, Squid and Scampi

Side Dishes

Roasted Red Skin Potatoes
Southern Fried Wedges
Baby Carrots

Hot Dessert

Warm Pear Charlotte with Custard

Cold Desserts

A Daily Selection of Pastries, Desserts, Ice Cream and Fresh Fruit

Cheese Selection

A Selection of British and Continental Cheeses with Biscuits

Evening

Cold Selection

Cold Meats, Seafood*, Smoked Fish, Pickles and Chutneys

Salads and Dressings

Escarole, Red Cabbage, Pink Grapefruit and Cucumber (vegan) (gf)
Russian Vegetable Salad (v) (gf)
Sweet Potato, Cream Cheese, Corn and Red Pepper Salad (v) (gf)
Potato Salad and Slaw
French Dressing, Soy and Sesame Dressing, Vinaigrette Dressing

Soup

Chicken Noodle (gf)

Sandwiches

Roasted Chicken with Lemon and Herb Mayonnaise Baguette
Feta Cheese and Greek Vegetable Salad Corn Tortilla Wrap (v) (gf)

Hot Savoury

Spiced Quorn Sausage Roll (v)

Great British Classic

Beef Chasseur, Sweet Potato Fries, Wilted Spinach

The Carvery

Scandinavian Style Roast Pork Loin, Prune and Apple Stuffing, Apple Sauce and Dijon Mustard Jus
Roast Sirloin of Beef*, Prune and Apple Stuffing, Horseradish Sauce and Beef Red Wine Jus

Global Favourite

Lamb Boulangère, Griddled Field Mushrooms (v), Pan Rustico

Vegetarian and Vegan

Blue Cheese Arancini with Hazelnut Purée (v)
Vegetable and Bean Chilli Taco Shells with Steamed Rice (vegan) (gf)

European Rotisserie

Bourbon-glazed Pork Shoulder served with Peri-Peri Sauce, Dips and Salad

American Grill

Jalapeño Sausage Churrasco served with Coleslaw, Dips and Salad

Asian Stir-fry and Teppanyaki

Beef in Black Bean Sauce with Udon Noodles
Assorted Sushi with Wasabi, Soy Sauce and Pickled Ginger

Middle Eastern

Chicken Tikka Kebab served with Pitta Bread, Chilli Sauce, Turkish Salad and Tzatziki Dressing

Fish Dish

Salmon Fillet with Dill Butter Sauce

Side Dishes

Buttered New Potatoes
Boulangère Potatoes
Chicory with Orange

Hot Dessert

Treacle Tart (gf) with Custard

Cold Desserts

A Daily Selection of Pastries, Desserts, Ice Cream and Fresh Fruit

Cheese Selection

A Selection of British and Continental Cheeses with Biscuits

Late night snacks

Hot Selection

Beef in Black Bean Sauce with Udon Noodles
Spiced Quorn Sausage Roll (v)
Currywurst Sausage
Chicken Shawarma, Minted Yoghurt and Sweet Chilli Sauce
French Fries

Cold Selection

Self-service Sandwich Bar with a choice of Breads, Fillings and Spreads
British and Continental Cheeses with Biscuits
Homemade Cakes and Biscuits
Whole Fresh Fruits Selection

(v) Vegetarian (gf) Gluten free (ls) Low sugar
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IO Menu 5

Sample menu

BUFFET

Breakfast specials

Smoked Cheddar and Chive Sausage

Huevos Rancheros* (v)

Corned Beef Hash

Kale

Sweet Potato and Tempeh Hash (vegan)

Smoked Haddock

Chicken Congee

Ham Omelette

Afternoon light bites

Savoury Selection

Ham and Piccalilli Wholemeal Torpedo Roll

Prawn Cocktail Brioche Roll

Chicken and Bacon Tortilla Wrap

Spinach and Pesto Corn Tortilla Wrap (v) (gf)

Violife Vegan Cream Cheese and Roasted Bell Pepper White Torpedo Roll (vegan)

Sweet Selection

Plain and Raisin Scones served with Whipped Cream and Jams

Pastries, Cakes and Cookies

Daytime

Cold Selection

Cold Meats, Seafood*, Smoked Fish, Pickles and Chutneys

Salads and Dressings

Oak Leaf, Asparagus, Olive Oil and Wholemeal Pasta (vegan)

Cobb Salad (gf)

Orzo Pasta, Roasted Mediterranean Vegetables, Feta and Olives

Potato Salad and Slaw

Thousand Island Dressing, Honey and Mustard Dressing, Vinaigrette Dressing

Soup

Cream of Leek and White Onion with Croûtons (v)

Sandwiches

Three Cheese, Red Onion and Mayonnaise Baguette (v)

Ham, Tomato and Mustard Baguette

Hot Savoury

Cornish Pasty

Great British Classic

Coq au Vin, French Fries, Petit Pois

The Carvery

Slow Roasted Lamb Shoulder with Mustard, Sage and Onion Stuffing, Dijon Mustard and Lamb Jus

Roast Turkey Breast, Sage and Onion Stuffing, Cranberry Sauce and Turkey Gravy

Global Favourite

Seafood* Marinara, Penne Pasta, Garlic Bread

Vegetarian and Vegan

Greek Feta and Pine Nut Filo Pastry Pie (v)

Pearl Barley, Cheese and Portobello Mushroom Gratin (vegan)

European Rotisserie

Spanish Pimento and Garlic Chicken served with Peri-Peri Sauce, Dips and Salad

American Grill

Cuban Pork Leg Churrasco served with Coleslaw, Dips and Salad

Asian Stir-fry and Teppanyaki

Chicken Pad Thai Noodles

Assorted Sushi with Wasabi, Soy Sauce and Pickled Ginger

Middle Eastern

Chicken Shawarma

Served with Pitta Bread, Chilli Sauce, Turkish Salad and Tzatziki Dressing

Fish Dish

Fillet of Hoki Bonne Femme

Side Dishes

Roast Potatoes with Olive Oil, Herbs and Parmesan Cheese

Mashed Potatoes

Roasted Celeriac

Hot Dessert

Plum Cobbler with Custard

Cold Desserts

A Daily Selection of Pastries, Desserts, Ice Cream and Fresh Fruit

Cheese Selection

A Selection of British and Continental Cheeses with Biscuits

Evening

Cold Selection

Cold Meats, Seafood*, Smoked Fish, Pickles and Chutneys

Salads and Dressings

Oak Leaf, Asparagus, Olive Oil and Wholemeal Pasta (vegan)

Cobb Salad (gf)

Orzo Pasta, Roasted Mediterranean Vegetables, Feta and Olives

Potato Salad and Slaw

Thousand Island Dressing, Honey and Mustard Dressing, Vinaigrette Dressing

Soup

Cauliflower with Basil Croûtons (v)

Sandwiches

Three Cheese, Red Onion and Mayonnaise Baguette (v)

Ham, Tomato and Mustard Baguette

Hot Savoury

Vegetable Samosa (v)

Great British Classic

Shepherd's Pie, Sweet Potato Fries, Buttered Green Beans

The Carvery

Roast Rib Eye of Beef*, Yorkshire Pudding, Horseradish Sauce and Beef Pan Gravy

Slow Roast Smoked Pork Belly, Yorkshire Pudding, Apple Sauce and Coarse Grain Mustard Jus

Global Favourite

Jerk-roasted Chicken Pieces (gf), Jamaican Fried Dumplings, Rice and Peas

Vegetarian and Vegan

Wild Mushroom, Madeira and Truffle Tartlet (v)

Roasted Mediterranean Vegetable, Tomato, Chickpea and Garlic Tagine (vegan)

European Rotisserie

Moroccan Spiced Lamb Leg served with Peri-Peri Sauce, Dips and Salad

American Grill

Wild Boar and Apple Sausage Churrasco served with Coleslaw, Dips and Salad

Asian Stir-fry and Teppanyaki

Chicken in Black Bean Sauce with Vegetable Fried Rice

Assorted Sushi with Wasabi, Soy Sauce and Pickled Ginger

Middle Eastern

Paneer Cheese and Vegetable Kebab (v) served with Pitta Bread, Chilli Sauce, Turkish Salad and Tzatziki Dressing

Fish Dish

Grilled Mahi Mahi Fillet with Rocket Pesto

Side Dishes

Château Potatoes

New Potatoes

Stir-fried Vegetables

Hot Dessert

Warm Chocolate Pudding (gf) with Custard

Cold Desserts

A Daily Selection of Pastries, Desserts, Ice Cream and Fresh Fruit

Cheese Selection

A Selection of British and Continental Cheeses with Biscuits

Sample menu

Late night snacks

Hot Selection

Jerk-roasted Chicken Pieces with Cornbread Muffins (gf)

Vegetable Samosa (v)

Currywurst Sausage

Lamb Shawarma, Minted Yoghurt and Sweet Chilli Sauce

Sweet Potato Fries

Cold Selection

Self-service Sandwich Bar with a choice of Breads, Fillings and Spreads

British and Continental Cheeses with Biscuits

Homemade Cakes and Biscuits

Whole Fresh Fruits Selection

(v) Vegetarian (gf) Gluten free (ls) Low sugar

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BUFFET

Breakfast specials

Wild Boar Sausage

French Toast

White Pudding

Poblano Breakfast Potatoes (vegan)

Corned Beef Hash

Kippers

Mushroom Omelette (v)

Afternoon light bites

Savoury Selection

Roast Pork and Apple Sauce Tortilla Wrap

Crayfish and Dill Yoghurt Brioche Roll

Roast Turkey and Cranberry Sauce Wholemeal Torpedo Roll

Brie and Red Onion Marmalade White Torpedo Roll (v)

Chickpea Falafel and Cucumber Tzatziki Corn Tortilla Wrap (vegan) (gf)

Sweet Selection

Plain and Raisin Scones served with Whipped Cream and Jams

Pastries, Cakes and Cookies

Daytime

Cold Selection

Cold Meats, Seafood*, Smoked Fish, Pickles and Chutneys

Salads and Dressings

Pomegranate, Quinoa, Cucumber and Red Onion Salad (vegan)

Chef's Salad

Mozzarella Cheese, Sun-blushed Tomato, Parma Ham and Balsamic Dressing (gf)

Potato Salad and Slaw

Garlic Dressing, Cabernet Sauvignon and Extra Virgin Olive Oil Dressing, Vinaigrette Dressing

Soup

Chickpea and Chorizo

Sandwiches

Tuna, Sweetcorn and Mayonnaise Baguette

Cream Cheese, Spring Onion and Cucumber Corn Tortilla Wrap (v) (gf)

Hot Savoury

Cheese and Onion Pie (v)

Great British Classic

Braised Oxtail and Onion Pudding, French Fries, Bok Choy

The Carvery

Roast Chicken with Paprika, Apricot, Sage and Chestnut Stuffing, Cranberry Sauce and Chicken Gravy

Roast Pork Leg, Apricot, Sage and Chestnut Stuffing, Apple Sauce and Pork Gravy

Global Favourite

Italian Meatballs in Tomato Sauce, Spaghetti, Garlic and Mozzarella Bread

Vegetarian and Vegan

Sweet Potato and Carrot Fritters with Lime Yoghurt (v)

Spiced Lentil and Bean Chilli with Jasmine Rice (vegan) (gf)

European Rotisserie

Lemon Thyme Chicken served with Peri-Peri Sauce, Dips and Salad

American Grill

Barbecue-glazed Baby Back Pork Ribs served with Coleslaw, Dips and Salad

Asian Stir-fry and Teppanyaki

Beef Teriyaki Egg Noodles

Assorted Sushi with Wasabi, Soy Sauce and Pickled Ginger

Middle Eastern

Lamb Shawarma served with Pitta Bread, Chilli Sauce, Turkish Salad and Tzatziki Dressing

Fish Dish

Haddock Fillet in Cider Batter

Side Dishes

Roasted Thyme and Garlic New Potatoes

Creamed Potato

Stir-fried Bok Choy

Hot Dessert

Jam Roly Poly with Custard

Cold Desserts

A Daily Selection of Pastries, Desserts, Ice Cream and Fresh Fruit

Cheese Selection

A Selection of British and Continental Cheeses with Biscuits

Evening

Cold Selection

Cold Meats, Seafood*, Smoked Fish, Pickles and Chutneys

Salads and Dressings

Pomegranate, Quinoa, Cucumber and Red Onion Salad (vegan)

Chef's Salad

Mozzarella Cheese, Sun-blushed Tomato, Parma Ham and Balsamic Dressing (gf)

Potato Salad and Slaw

Garlic Dressing, Cabernet Sauvignon and Extra Virgin Olive Oil Dressing, Vinaigrette Dressing

Soup

Vegetable au Pistou (v)

Sandwiches

Tuna, Sweetcorn and Mayonnaise Baguette

Cream Cheese, Spring Onion and Cucumber Corn Tortilla Wrap (v) (gf)

Hot Savoury

Moroccan Lamb Pie

Great British Classic

Cornish Pasty, Sweet Potato Fries, Broccoli

The Carvery

Roast Beef Chicago Round*, Yorkshire Pudding, Horseradish Sauce and Beef Pan Gravy

Roast Leg of Lamb*, Yorkshire Pudding, Mint Sauce and Rosemary Jus

Global Favourite

Coq au Vin, Glazed Button Onions, Green Beans

Vegetarian and Vegan

Tomato and Mozzarella Gnocchi (v)

Oak Smoked Tofu in Black Bean Sauce with Broccoli Stir-fry, Cashew Nuts and Crispy Rice Noodles (vegan)

European Rotisserie

Pork Porchetta served with Peri-Peri Sauce, Dips and Salad

American Grill

Teriyaki-glazed Chicken Drumstick Churrasco served with Coleslaw, Dips and Salad

Asian Stir-fry and Teppanyaki

Lemon Chicken with Garlic Rice

Assorted Sushi with Wasabi, Soy Sauce and Pickled Ginger

Middle Eastern

Beef and Pepper Kebab served with Pitta Bread, Chilli Sauce, Turkish Salad and Tzatziki Dressing

Fish Dish

Cod Fillet with Anchovy Butter Sauce

Side Dishes

Dauphinoise Potatoes

Roast Potatoes

Cauliflower Cheese

Hot Dessert

Monmouth Meringue Pudding with Plum Jam and Custard

Cold Desserts

A Daily Selection of Pastries, Desserts, Ice Cream and Fresh Fruit

Cheese Selection

A Selection of British and Continental Cheeses with Biscuits

Late night snacks

Hot Selection

Lemon Chicken with Garlic Rice

Cheese and Onion Pasty (v)

Currywurst Sausage

Lamb Shawarma, Minted Yoghurt and Sweet Chilli Sauce

French Fries

Cold Selection

Self-service Sandwich Bar with a choice of Breads, Fillings and Spreads

British and Continental Cheeses with Biscuits

Homemade Cakes and Biscuits

Whole Fresh Fruits Selection

(v) Vegetarian (gf) Gluten free (ls) Low sugar

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IO Menu 7

sample menu

BUFFET

Breakfast specials

Cumberland Sausage

Eggs Benedict*

White Pudding

Slow-cooked Breakfast Beans (vegan)

Shakshuka

Kippers

Cheddar Cheese Omelette (v)

Afternoon light bites

Savoury Selection

Chicken Caesar Wholemeal Torpedo Roll

Prawn and Marie Rose Sauce Brioche Roll

Pulled Pork and Apple Tortilla Wrap

Goat's Cheese and Red Onion Chutney White Torpedo Roll (v)

Avocado and Tomato Salsa Corn Tortilla Wrap (vegan) (gf)

Sweet Selection

Plain and Raisin Scones served with Whipped Cream and Jams

Pastries, Cakes and Cookies

Daytime

Cold Selection

Cold Meats, Seafood*, Smoked Fish, Pickles and Chutneys

Salads and Dressings

Cos Lettuce, Bean Sprouts, Tofu and Nigella Seeds (vegan)

Greek Salad

Tabbouleh Salad (vegan)

Potato Salad and Slaw

Caesar Dressing, Balsamic Vinegar and Extra Virgin Olive Oil, Vinaigrette Dressing

Soup

Potato, Cheddar Cheese and Spring Onion with Golden Croûtons (v)

Sandwiches

Smoked Salmon* and Cream Cheese Baguette

Roast Beef*, Tomato and Horseradish Sauce Baguette

Hot Savoury

Beef and Vegetable Pasty

Great British Classic

Bratwurst Sausages, French Fries, Kale

The Carvery

Roast Turkey Breast, Sage and Onion Stuffing, Cranberry Sauce and Redcurrant Jus

Maple-glazed Roast Gammon, Sage and Onion Stuffing, Dijon Mustard and Cider Jus

Global Favourite

Katsu Chicken, Steamed White Rice (gf), Stir-fried Vegetables

Vegetarian and Vegan

Tagliatelle Pasta with Olives and Capers (v)

Tempura Cauliflower, Broccoli and Baby Corn with Tomato Quinoa and Herb Dip (vegan)

European Rotisserie

Salt and Pepper Chicken served with Peri-Peri Sauce, Dips and Salad

American Grill

Bratwurst Sausage Churrasco served with Coleslaw, Dips and Salad

Asian Stir-fry and Teppanyaki

Singapore Noodles

Assorted Sushi with Wasabi, Soy Sauce and Pickled Ginger

Middle Eastern

Lamb Shawarma served with Pitta Bread, Chilli Sauce, Turkish Salad and Tzatziki Dressing

Fish Dish

Haddock and Leek Oatmeal Crumble

Side Dishes

Maple-glazed Sweet Potatoes

Spiced Potato Wedges

Honey-glazed Baby Carrots

Hot Dessert

Eve's Sponge Pudding with Custard

Cold Desserts

A Daily Selection of Pastries, Desserts, Ice Cream and Fresh Fruit

Cheese Selection

A Selection of British and Continental Cheeses with Biscuits

Evening

Cold Selection

Cold Meats, Seafood*, Smoked Fish, Pickles and Chutneys

Salads and Dressings

Cos Lettuce, Bean Sprouts, Tofu and Nigella Seeds (vegan)

Greek Salad

Tabbouleh Salad (vegan)

Potato Salad and Slaw

Caesar Dressing, Balsamic Vinegar and Extra Virgin Olive Oil, Vinaigrette Dressing

Soup

Beef Goulash (gf)

Sandwiches

Smoked Salmon* and Cream Cheese Baguette

Roast Beef*, Tomato and Horseradish Sauce Baguette

Hot Savoury

Vegetarian Sausage Roll (v)

Great British Classic

Steak and Kidney Pudding, Sweet Potato Fries, Cabbage

The Carvery

Slow-roasted Pork Belly, Pork Crackling, Apple Sauce and Pork Pan Gravy

Slow-roast Lamb Shoulder, Mint Sauce and Minted Jus

Global Favourite

Beef Rogan Josh, Pilaf Rice (gf), Dum Aloo

Vegetarian and Vegan

Cauliflower Savoury Gougères with Cauliflower Soubise, Spinach and Tadka Dal (v)

Potato Gnocchi, Charred Broccoli, Roasted Onion, Hazelnut Jus (vegan)

European Rotisserie

Peking Style Duck served with Peri-Peri Sauce, Dips and Salad

American Grill

Greek Lamb Churrasco served with Coleslaw, Dips and Salad

Asian Stir-fry and Teppanyaki

Stir-fried Duck in Plum Sauce with Plain Rice

Assorted Sushi with Wasabi, Soy Sauce and Pickled Ginger

Middle Eastern

Tandoori Chicken Kebab served with Pitta Bread, Chilli Sauce, Turkish Salad and Tzatziki Dressing

Fish Dish

Roasted Bream Fillet with Sauce Vierge (gf)

Side Dishes

Roast New Potatoes

Mashed Potatoes

Roasted Root Vegetables

Hot Dessert

Baked Bramley Apple Crumble (ls) with Custard

Cold Desserts

A Daily Selection of Pastries, Desserts, Ice Cream and Fresh Fruit

Cheese Selection

A Selection of British and Continental Cheeses with Biscuits

Late night snacks

Hot Selection

Chilli Con Carne (gf) and Rice (gf)

Vegetarian Sausage Roll (v)

Currywurst Sausage

Chicken Shawarma, Minted Yoghurt and Sweet Chilli Sauce

French Fries

Cold Selection

Self-service Sandwich Bar with a choice of Breads, Fillings and Spreads

British and Continental Cheeses with Biscuits

Homemade Cakes and Biscuits

Whole Fresh Fruits Selection

(v) Vegetarian (gf) Gluten free (ls) Low sugar

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sample menu

BUFFET

Breakfast specials

Aberdeen Angus Beef and Black Pepper Sausage
Smoked Salmon Scrambled Eggs*
Minute Gammon Steak
Ful Medames (vegan)
Corned Beef Hash
Smoked Haddock
Kippers
Ham Omelette

Afternoon light bites

Savoury Selection

Ham, Tomato and Mustard Wholemeal Torpedo Roll
Smoked Trout, Cucumber and Lemon Mayonnaise Brioche Roll
Roast Chicken with Sage and Onion Stuffing Tortilla Wrap
Tomato and Mozzarella Corn Tortilla Wrap (v) (gf)
Chickpea and Mint White Torpedo Roll (vegan)

Sweet Selection

Plain and Raisin Scones served with Whipped Cream and Jams
Pastries, Cakes and Cookies

Daytime

Cold Selection

Cold Meats, Seafood*, Smoked Fish, Pickles and Chutneys

Salads and Dressings

Mixed Leaf, Orange, Fennel and Radish (vegan) (gf)
Waldorf Salad (v) (gf)
Tuna Niçoise Salad (gf)
Potato Salad and Slaw
Green Goddess Dressing, Fines Herbs and Extra Virgin Olive Oil, Vinaigrette Dressing

Soup

Lentil and Five Bean (v) (gf)

Sandwiches

Ham, Tomato and Mustard Baguette
Mature Cheddar Cheese and Branston Pickle Baguette (v)

Hot Savoury

Sausage Roll

Great British Classic

Grilled Minute Steak*, French Fries, Mixed Garden Vegetables

The Carvery

Roast Forerib of Beef*, Yorkshire Pudding, Horseradish Sauce and Beef Pan Gravy
Roast Leg of Pork, Yorkshire Pudding, Apple Sauce and Madeira Sauce

Global Favourite

Chicken Marengo, Caramelised Onion and Chive Mash, Smoked Paprika Couscous

Vegetarian and Vegan

Chestnut, Spinach and Blue Cheese en Croûte (v)
Stir-fried Quorn, Oriental Vegetables, Sesame and Rice Noodles (vegan)

European Rotisserie

Hawaiian Huli-Huli Chicken served with Peri-Peri Sauce, Dips and Salad

American Grill

Peri-Peri Chicken Drumsticks
Churrasco served with Coleslaw, Dips and Salad

Asian Stir-fry and Teppanyaki

Prawn Pad Thai Noodles
Assorted Sushi with Wasabi, Soy Sauce and Pickled Ginger

Middle Eastern

Istanbul Shawarma
Served with Pitta Bread, Chilli Sauce, Turkish Salad and Tzatziki Dressing

Fish Dish

Salmon, Broccoli and Cheese Bake

Side Dishes

Roast Potatoes
Creamy Whipped Potatoes
Sweetcorn Kernels

Hot Dessert

Chocolate Sponge Pudding with Custard

Cold Desserts

A Daily Selection of Pastries, Desserts, Ice Cream and Fresh Fruit

Cheese Selection

A Selection of British and Continental Cheeses with Biscuits

Evening

Cold Selection

Cold Meats, Seafood*, Smoked Fish, Pickles and Chutneys

Salads and Dressings

Mixed Leaf, Orange, Fennel and Radish (vegan) (gf)
Waldorf Salad (v) (gf)
Tuna Niçoise Salad (gf)
Potato Salad and Slaw
Green Goddess Dressing, Fines Herbs and Extra Virgin Olive Oil, Vinaigrette Dressing

Soup

Cream of Chicken and Mushroom

Sandwiches

Ham, Tomato and Mustard Baguette
Mature Cheddar Cheese and Branston Pickle Baguette (v)

Hot Savoury

Goat's Cheese and Sweet Potato Pie (v)

Great British Classic

Spatchcock Spring Chicken, Roasted Pumpkin, Sweet Potato Fries, Patatas Bravas

The Carvery

Roast Leg of Lamb*, Roast Parsnips, Mint Sauce and Rosemary Jus
Orange and Clove Glazed Gammon, Roast Parsnips, English Mustard and Grain Mustard Jus

Global Favourite

Paella, Patatas Bravas, Pimento Peppers

Vegetarian and Vegan

Butterbean and Vegetable Cassoulet (v)
Spiced Coconut and Aubergine Bake (vegan)

European Rotisserie

Peppered and Rolled Beef Brisket served with Peri-Peri Sauce, Dips and Salad

American Grill

Spiced Hot Link Sausage Churrasco served with Coleslaw, Dips and Salad

Asian Stir-fry and Teppanyaki

Bang Bang Chicken
Assorted Sushi with Wasabi, Soy Sauce and Pickled Ginger

Middle Eastern

Lamb Kofta Kebab served with Pitta Bread, Chilli Sauce, Turkish Salad and Tzatziki Dressing

Fish Dish

Fried Plaice Fillet

Side Dishes

Rosemary Roasted Potatoes
Patatas Bravas
Roasted Pumpkin

Hot Dessert

Marmalade and Frangipane Tart (gf) with Custard

Cold Desserts

A Daily Selection of Pastries, Desserts, Ice Cream and Fresh Fruit

Cheese Selection

A Selection of British and Continental Cheeses with Biscuits

Late night snacks

Hot Selection

Bang Bang Chicken
Vegetable Pasty (v)
Currywurst Sausage
Lamb Shawarma, Minted Yoghurt and Sweet Chilli Sauce
Sweet Potato Fries

Cold Selection

Self-service Sandwich Bar with a choice of Breads, Fillings and Spreads
British and Continental Cheeses with Biscuits
Homemade Cakes and Biscuits
Whole Fresh Fruits Selection

(v) Vegetarian (gf) Gluten free (ls) Low sugar
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IO Menu 9

Sample menu

BUFFET

Breakfast specials

Jalapeño Pepper Sausage

Huevos Rancheros* (v)

Lambs' Liver

Bubble and Squeak (vegan)

Kedgeree

Kippers

Mushroom Omelette (v)

Afternoon light bites

Savoury Selection

Cajun Chicken and Guacamole Wholemeal Torpedo Roll

Smoked Salmon* White Torpedo Roll

Brie and Red Onion Marmalade Corn Tortilla Wrap (v) (gf)

BLT – Bacon, Lettuce, Tomato, Onion and Mayonnaise Tortilla Wrap

Shredded Celeriac, Red Onion, Carrot and Coriander Brioche Roll (vegan)

Sweet Selection

Plain and Raisin Scones served with Whipped Cream and Jams

Pastries, Cakes and Cookies

Daytime

Cold Selection

Cold Meats, Seafood*, Smoked Fish, Pickles and Chutneys

Salads and Dressings

Lollo Rosso, Daikon, Carrot and Fennel (vegan) (gf)

Niçoise Salad (gf)

Pear, Carrot, Rocket, Natural Yoghurt and Toasted Peanuts (v) (gf)

Potato Salad and Slaw

Marie Rose Dressing, Extra Virgin Olive Oil, Oregano and Lemon Dressing, Vinaigrette Dressing

Soup

Cauliflower with Croûtons (v)

Sandwiches

Prawn and Marie Rose Baguette

Brie, Rocket and Cranberry Sauce Baguette

Hot Savoury

Vegetable Pasty (v)

Great British Classic

Gammon with Parsley Sauce, French Fries, Peas

The Carvery

Slow Roast Rump of Beef, Yorkshire Pudding, Horseradish Sauce and Beef Pan Gravy

Roast Chicken, Yorkshire Pudding, Bread Sauce and Madeira Sauce

Global Favourite

Prawn Laksa, Jasmine Rice (gf), Rice Noodles

Vegetarian and Vegan

Cheddar Cheese and Onion Tart (v)

Mixed Vegetable Tempura with Tamari Soy Dip (vegan)

European Rotisserie

Chicken with Truffle Butter served with Peri-Peri Sauce, Dips and Salad

American Grill

Chorizo Sausage Churrasco served with Coleslaw, Dips and Salad

Asian Stir-fry and Teppanyaki

Sweet and Sour Pork with Egg-fried Rice

Assorted Sushi with Wasabi, Soy Sauce and Pickled Ginger

Middle Eastern

Chicken Shawarma served with Pitta Bread, Chilli Sauce, Turkish Salad and Tzatziki Dressing

Fish Dish

Sweet and Sour Hoki

Side Dishes

Spiced Potato Wedges

Stir-fried Okra and Tomatoes

Roast Potatoes

Hot Dessert

Steamed Clootie Dumpling with Custard

Cold Desserts

A Daily Selection of Pastries, Desserts, Ice Cream and Fresh Fruit

Cheese Selection

A Selection of British and Continental Cheeses with Biscuits

Evening

Cold Selection

Cold Meats, Seafood*, Smoked Fish, Pickles and Chutneys

Salads and Dressings

Lollo Rosso, Daikon, Carrot and Fennel (vegan) (gf)

Niçoise Salad (gf)

Pear, Carrot, Rocket, Natural Yoghurt and Toasted Peanuts (v) (gf)

Potato Salad and Slaw

Marie Rose Dressing, Extra Virgin Olive Oil, Oregano and Lemon Dressing, Vinaigrette Dressing

Soup

Pumpkin with Toasted Pumpkin Seeds (vegan) (gf)

Sandwiches

Prawn and Marie Rose Baguette

Brie, Rocket and Cranberry Sauce Baguette

Hot Savoury

Steak and Ale Pie

Great British Classic

Chicken Cacciatore, Sweet Potato Fries, Wilted Spinach

The Carvery

Roast Leg of Pork with Apricot Stuffing, English Mustard and Pork Pan Gravy

Slow Roast Lamb Shoulder, Apricot Stuffing, Mint Sauce and Minted Jus

Global Favourite

Pork and Red Bean Casserole, Baked Potato, Lemon Rice

Vegetarian and Vegan

Vegetarian Shepherd's Pie (v)

Asian Stir-fried Vegetables, Tofu and Brown Rice (vegan) (gf)

European Rotisserie

Slow Roasted Pulled Pork Knuckles with Honey and Coarse Grain Mustard served with Peri-Peri Sauce, Dips and Salad

American Grill

Beef Picanha Churrasco with Oregano, Lemon, Chilli and Garlic served with Coleslaw, Dips and Salad

Asian Stir-fry and Teppanyaki

Schezwan Prawns with Soba Noodles

Assorted Sushi with Wasabi, Soy Sauce and Pickled Ginger

Middle Eastern

Halloumi Cheese Kebab (v) served with Pitta Bread, Chilli Sauce, Turkish Salad and Tzatziki Dressing

Fish Dish

Atlantic Haddock Fillet Glazed with Welsh Rarebit

Side Dishes

Gratinated Fondant Potatoes

Pesto Mash

Marrow

Hot Dessert

Baked Apple on Almond and Oatmeal Crumble (ls) with Custard

Cold Desserts

A Daily Selection of Pastries, Desserts, Ice Cream and Fresh Fruit

Cheese Selection

A Selection of British and Continental Cheeses with Biscuits

Late night snacks

Hot Selection

Schezwan Prawn Soba Noodles

Cheese and Onion Puff Pastry Roll (v)

Currywurst Sausage

Chicken Shawarma, Minted Yoghurt and Sweet Chilli Sauce

French Fries

Cold Selection

Self-service Sandwich Bar with a choice of Breads, Fillings and Spreads

British and Continental Cheeses with Biscuits

Homemade Cakes and Biscuits

Whole Fresh Fruits Selection

(v) Vegetarian (gf) Gluten free (ls) Low sugar

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IO Menu 10

Sample menu

BUFFET

Breakfast specials

Lamb and Feta Sausage

Spinach and Bacon Frittata

Minute Sirloin Steak*

Tofu Scramble (vegan)

Smoked Haddock

Corned Beef Silog and Fried Rice

Tomato Omelette (v)

Afternoon light bites

Savoury Selection

Roast Beef* and Coleslaw Wholemeal Torpedo Roll

Crab Salad and Cocktail Sauce White Torpedo Roll

Smoked Chicken and Garlic Mayonnaise Tortilla Wrap

Grilled Mediterranean Vegetable Brioche Roll (vegan)

Mushroom Pâté and Tarragon Corn Tortilla Wrap (v) (gf)

Sweet Selection

Plain and Raisin Scones served with Whipped Cream and Jams

Pastries, Cakes and Cookies

Daytime

Cold Selection

Cold Meats, Seafood*, Smoked Fish, Pickles and Chutneys

Salads and Dressings

Baby Gem, Wild Rice, Date and Pistachios (vegan) (gf)

Caprese Salad - Tomato, Mozzarella and Basil (v) (gf)

Cottage Cheese, Strawberries, Grated Pear and Black Pepper (v) (gf)

Potato Salad and Slaw

Ranch Dressing, Chimichurri Dressing, Vinaigrette Dressing

Soup

Beef, Ale and Mushroom (gf)

Sandwiches

Mature Cheddar Cheese and Piccalilli Baguette (v)

Hoisin Duck, Spring Onion and Cucumber Corn Tortilla Wrap (gf)

Hot Savoury

Cheese and Onion Puff Pastry Roll (v)

Great British Classic

Chicken Korma, French Fries, Broad Beans

The Carvery

Three Bird Roast, Apricot, Sage and Chestnut Stuffing, Redcurrant Jelly and Game Jus

Smoked Pork Belly, Sage and Chestnut Stuffing, Apple Sauce and Pork Pan Gravy

Global Favourite

Chicken Parmigiana, Potatoes Royale, Fusilli Pasta with Pesto Dressing

Vegetarian and Vegan

Macaroni Pasta Gratinati in a Cheddar Cheese Sauce (v)

Goan Coconut and Vegetable Caldeen with Spiced Rice (vegan)

European Rotisserie

Peruvian Chicken served with Peri-Peri Sauce, Dips and Salad

American Grill

Lamb and Rosemary Sausage Churrasco served with Coleslaw, Dips and Salad

Asian Stir-fry and Teppanyaki

Crispy Chilli Beef with Steamed Jasmine Rice

Assorted Sushi with Wasabi, Soy Sauce and Pickled Ginger

Middle Eastern

Lamb Shawarma served with Pitta Bread, Chilli Sauce, Turkish Salad and Tzatziki Dressing

Fish Dish

Steamed Pollock Fillet with Dill Cream Sauce

Side Dishes

Roast Potatoes

Bombay Potatoes

Thyme Roasted Root Vegetables

Hot Dessert

Marmalade Sponge Pudding with Custard

Cold Desserts

A Daily Selection of Pastries, Desserts, Ice Cream and Fresh Fruit

Cheese Selection

A Selection of British and Continental Cheeses with Biscuits

Evening

Cold Selection

Cold Meats, Seafood*, Smoked Fish, Pickles and Chutneys

Salads and Dressings

Baby Gem, Wild Rice, Date and Pistachios (vegan) (gf)

Caprese Salad - Tomato, Mozzarella and Basil (v) (gf)

Cottage Cheese, Strawberries, Grated Pear and Black Pepper (v) (gf)

Potato Salad and Slaw

Ranch Dressing, Chimichurri Dressing, Vinaigrette Dressing

Soup

French Onion with a Cheese Croûton

Sandwiches

Mature Cheddar Cheese and Piccalilli Baguette (v)

Hoisin Duck, Spring Onion and Cucumber Corn Tortilla Wrap (gf)

Hot Savoury

Roasted Mediterranean Vegetable and Pesto Quiche (v)

Great British Classic

Grilled Calves' Liver and Bacon, Sweet Potato Fries, Savoy Cabbage

The Carvery

Maple-glazed Roast Beef Brisket, Lemon and Thyme Couscous Stuffing, Horseradish Sauce and Barbecue Sauce

Roast Turkey Breast, Lemon and Thyme Couscous Stuffing, Cranberry Sauce and Turkey Gravy

Global Favourite

Goan Prawn and Fish Curry, Coriander Rice, Bombay Potatoes

Vegetarian and Vegan

Tempeh Stroganoff with Steamed Rice (v) (gf)

Roasted Winter Vegetables and Edamame Beans (vegan) (gf)

European Rotisserie

Rolled Beef Sirloin served with Peri-Peri Sauce, Dips and Salad

American Grill

Tandoori-marinated Churrasco Chicken Drumsticks served with Coleslaw, Dips and Salad

Asian Stir-fry and Teppanyaki

Char Siu Pork Belly with Egg Noodles

Assorted Sushi with Wasabi, Soy Sauce and Pickled Ginger

Middle Eastern

Tandoori Turkey Kebab served with Pitta Bread, Chilli Sauce, Turkish Salad and Tzatziki Dressing

Fish Dish

Sea Trout Fillet with Black Pepper Butter (gf)

Side Dishes

Maple-glazed Roast Sweet Potatoes

Lyonnaise Potatoes

Ratatouille Provençal

Hot Dessert

Apple and Cinnamon Bread and Butter Pudding with Custard

Cold Desserts

A Daily Selection of Pastries, Desserts, Ice Cream and Fresh Fruit

Cheese Selection

A Selection of British and Continental Cheeses with Biscuits

Sample menu

Late night snacks

Hot Selection

Seafood* Gumbo (gf)

Roasted Mediterranean Vegetable and Pesto Quiche (v)

Currywurst Sausage

Lamb Shawarma, Minted Yoghurt and Sweet Chilli Sauce

Sweet Potato Fries

Cold Selection

Self-service Sandwich Bar with a choice of Breads, Fillings and Spreads

British and Continental Cheeses with Biscuits

Homemade Cakes and Biscuits

Whole Fresh Fruits Selection

(v) Vegetarian (gf) Gluten free (ls) Low sugar

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BUFFET

Breakfast specials

Pork and Leek Sausage

Eggs Benedict* (v)

Devilled Lambs' Kidneys

Egg-free French Toast (vegan)

Sausage and Potato Hash

Kippers

Cheddar Cheese Omelette (v)

Afternoon light bites

Savoury Selection

Chicken and Bacon Club Wholemeal Torpedo Roll

Tuna, Mayonnaise and Red Onion Brioche Roll

Hot Smoked Salmon and Cress White Torpedo Roll

Egg Mayonnaise and Chive Corn Tortilla Wrap (v) (gf)

Mexican Avocado and Black Bean Tortilla Wrap (vegan)

Sweet Selection

Plain and Raisin Scones served with Whipped Cream and Jams

Pastries, Cakes and Cookies

Daytime

Cold Selection

Cold Meats, Seafood*, Smoked Fish, Pickles and Chutneys

Salads and Dressings

Escarole, Red Cabbage, Pink Grapefruit and Cucumber (vegan) (gf)

Russian Vegetable Salad (v) (gf)

Sweet Potato, Cream Cheese, Corn and Red Pepper Salad (v) (gf)

Potato Salad and Slaw

French Dressing, Soy and Sesame Dressing, Vinaigrette Dressing

Soup

Chickpea with Gram Flour Croûtons (v) (gf)

Sandwiches

Roast Chicken with Lemon and Herb Mayonnaise Baguette

Feta Cheese and Greek Vegetable Salad Corn Tortilla Wrap (v) (gf)

Hot Savoury

Vegan Spicy Sausage Roll (vegan)

Great British Classic

Southern Fried Chicken Portions, French Fries, Broccoli Florets

The Carvery

Honey Roasted Gammon, Roast Parsnips, English Mustard and Scrumpy Jus

Roast Saddle of Lamb, Roast Parsnips, Mint Sauce and Lamb Red Wine Jus

Global Favourite

Chicken Fajitas, Stir-fried Mixed Peppers, Flour Tortillas

Vegetarian and Vegan

Roasted Pumpkin Tortelli with Sage Butter, Toasted Pine Nuts and Sweetcorn Sauce (v)

Barbecued Pulled Jackfruit and Peppers (vegan)

European Rotisserie

Barbecued Chicken served with Peri-Peri Sauce, Dips and Salad

American Grill

Smokey Bourbon and Maple-glazed Pork Ribs served with Coleslaw, Dips and Salad

Asian Stir-fry and Teppanyaki

Pork Adobo and Sticky Rice

Assorted Sushi with Wasabi, Soy Sauce and Pickled Ginger

Middle Eastern

Istanbul Shawarma served with Pitta Bread, Chilli Sauce, Turkish Salad and Tzatziki Dressing

Fish Dish

Beer Battered Cod Fillet

Side Dishes

Roasted New Potatoes

Southern Fried Wedges

Butternut Squash

Hot Dessert

Spotted Dick Pudding with Custard

Cold Desserts

A Daily Selection of Pastries, Desserts, Ice Cream and Fresh Fruit

Cheese Selection

A Selection of British and Continental Cheeses with Biscuits

Evening

Cold Selection

Cold Meats, Seafood*, Smoked Fish, Pickles and Chutneys

Salads and Dressings

Escarole, Red Cabbage, Pink Grapefruit and Cucumber (vegan) (gf)

Russian Vegetable Salad (v) (gf)

Sweet Potato, Cream Cheese, Corn and Red Pepper Salad (v) (gf)

Potato Salad and Slaw

French Dressing, Soy and Sesame Dressing, Vinaigrette Dressing

Soup

Tortilla with Lime (v)

Sandwiches

Roast Chicken with Lemon and Herb Mayonnaise Baguette

Feta Cheese and Greek Vegetable Salad Corn Tortilla Wrap (v) (gf)

Hot Savoury

Spiced Quorn Sausage Roll (v)

Great British Classic

Chicken Kiev, Sweet Potato Fries, Green Beans

The Carvery

Slow Roasted Beef Rump*, Prune and Apple Stuffing, Horseradish Sauce and Beef Pan Gravy

Scandinavian Roast Pork Loin, Prune and Apple Stuffing, Apple Sauce and Dijon Jus

Global Favourite

Grilled Cornish Sardines with Tomato Sauce, Chargrilled Polenta Cake, Roasted Tomato, Red Pepper and Chickpea Stew (v)

Vegetarian and Vegan

Cannellini Bean Stroganoff with Buttered Rice and Roasted Beetroot (v)

Mushroom, Chestnut and Cranberry Tart (vegan)

European Rotisserie

Bourbon-glazed Pork Shoulder served with Peri-Peri Sauce, Dips and Salad

American Grill

Jalapeño Sausage Churrasco served with Coleslaw, Dips and Salad

Asian Stir-fry and Teppanyaki

Beef in Black Bean Sauce with Udon Noodles

Assorted Sushi with Wasabi, Soy Sauce and Pickled Ginger

Middle Eastern

Chicken Tikka Kebab served with Pitta Bread, Chilli Sauce, Turkish Salad and Tzatziki Dressing

Fish Dish

Chilli Prawn and Vegetable Stir-fry with Egg Noodles

Side Dishes

Hasselback Potatoes

Boulangère Potatoes

Bouquetière of Vegetables

Hot Dessert

Roasted Peach with Crunchy Meringue (gf) and Custard

Cold Desserts

A Daily Selection of Pastries, Desserts, Ice Cream and Fresh Fruit

Cheese Selection

A Selection of British and Continental Cheeses with Biscuits

Late night snacks

Hot Selection

Beef in Black Bean Sauce with Udon Noodles

Spiced Quorn Sausage Roll (v)

Currywurst Sausage

Chicken Shawarma, Minted Yoghurt and Sweet Chilli Sauce

French Fries

Cold Selection

Self-service Sandwich Bar with a choice of Breads, Fillings and Spreads

British and Continental Cheeses with Biscuits

Homemade Cakes and Biscuits

Whole Fresh Fruits Selection

(v) Vegetarian (gf) Gluten free (ls) Low sugar

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sample menu

BUFFET

Breakfast specials

Smoked Cheddar and Chive Sausage

Huevos Rancheros* (v)

Corned Beef Hash

Kale

Sweet Potato and Tempeh Hash (vegan)

Smoked Haddock

Chicken Congee

Ham Omelette

Afternoon light bites

Savoury Selection

Ham and Piccalilli Wholemeal Torpedo Roll

Prawn Cocktail Brioche Roll

Chicken and Bacon Tortilla Wrap

Spinach and Pesto Corn Tortilla Wrap (v) (gf)

Violife Vegan Cream Cheese and Roasted Bell Pepper White Torpedo Roll (vegan)

Sweet Selection

Plain and Raisin Scones served with Whipped Cream and Jams

Pastries, Cakes and Cookies

Daytime

Cold Selection

Cold Meats, Seafood*, Smoked Fish, Pickles and Chutneys

Salads and Dressings

Oak Leaf, Asparagus, Olive Oil and Wholemeal Pasta (vegan)

Cobb Salad (gf)

Orzo Pasta, Roasted Mediterranean Vegetables, Feta and Olives

Potato Salad and Slaw

Thousand Island Dressing, Honey and Mustard Dressing, Vinaigrette Dressing

Soup

Chicken Noodle (gf)

Sandwiches

Three Cheese, Red Onion and Mayonnaise Baguette (v)

Ham, Tomato and Mustard Baguette

Hot Savoury

Cornish Pasty

Great British Classic

Lamb and Rosemary Pudding, French Fries, Braised Red Cabbage

The Carvery

Roast Turkey Breast, Sage and Onion Stuffing, Cranberry Sauce and Turkey Gravy

Slow Roast Lamb Shoulder with Mustard, Sage and Onion Stuffing, Dijon Mustard and Lamb Jus

Global Favourite

Beef Rendang, Sticky Coconut Rice, Onion Bhajis (v)

Vegetarian and Vegan

Fusilli Pasta with Cream, Basil and Candied Walnuts (v)

Carrot Rösti with Garlic Butter Beans (vegan) (gf)

European Rotisserie

Spanish Pimento and Garlic Chicken served with Peri-Peri Sauce, Dips and Salad

American Grill

Cuban Pork Leg Churrasco served with Coleslaw, Dips and Salad

Asian Stir-fry and Teppanyaki

Chicken Pad Thai Noodles

Assorted Sushi with Wasabi, Soy Sauce and Pickled Ginger

Middle Eastern

Chicken Shawarma served with Pitta Bread, Chilli Sauce, Turkish Salad and Tzatziki Dressing

Fish Dish

Seafood* Spaghetti with Tomato Sauce

Side Dishes

Chorizo Crushed Potatoes

Mashed Potatoes

Glazed Carrots

Hot Dessert

Baked Rice Pudding with Nutmeg (gf) and Custard

Cold Desserts

A Daily Selection of Pastries, Desserts, Ice Cream and Fresh Fruit

Cheese Selection

A Selection of British and Continental Cheeses with Biscuits

Evening

Cold Selection

Cold Meats, Seafood*, Smoked Fish, Pickles and Chutneys

Salads and Dressings

Oak Leaf, Asparagus, Olive Oil and Wholemeal Pasta (vegan)

Cobb Salad (gf)

Orzo Pasta, Roasted Mediterranean Vegetables, Feta and Olives

Potato Salad and Slaw

Thousand Island Dressing, Honey and Mustard Dressing, Vinaigrette Dressing

Soup

Creamed Sweetcorn and Spring Onion (v) (gf)

Sandwiches

Three Cheese, Red Onion and Mayonnaise Baguette (v)

Ham, Tomato and Mustard Baguette

Hot Savoury

Vegetable Samosa (v)

Great British Classic

Lancashire Hot Pot, Sweet Potato Fries, Broccoli with Flaked Almonds

The Carvery

Roast Pork Rack with Thyme, Yorkshire Pudding, Apple Sauce and Coarse Grain Mustard Jus

Roast Rib Eye of Beef*, Yorkshire Pudding, Horseradish Sauce and Beef Pan Gravy

Global Favourite

Turkey Breast and Parma Ham Saltimbocca, Bubble and Squeak Cake, Piperade of Peppers (v)

Vegetarian and Vegan

Indian Spiced Lentils and Squash with Quinoa (v) (gf)

Cauliflower and Potato Curry with White Rice and Pooris (vegan)

European Rotisserie

Moroccan Spiced Lamb Leg served with Peri-Peri Sauce, Dips and Salad

American Grill

Wild Boar and Apple Sausage Churrasco served with Coleslaw, Dips and Salad

Asian Stir-fry and Teppanyaki

Chicken in Black Bean Sauce with Vegetable Fried Rice

Assorted Sushi with Wasabi, Soy Sauce and Pickled Ginger

Middle Eastern

Paneer Cheese and Vegetable Kebab (v) served with Pitta Bread, Chilli Sauce, Turkish Salad and Tzatziki Dressing

Fish Dish

Grilled Sea Trout Fillet (gf)

Side Dishes

Roast Potatoes

New Potatoes

Cauliflower Cheese

Hot Dessert

Rhubarb and Ginger Crumble (gf) (ls) with Custard

Cold Desserts

A Daily Selection of Pastries, Desserts, Ice Cream and Fresh Fruit

Cheese Selection

A Selection of British and Continental Cheeses with Biscuits

Late night snacks

Hot Selection

Jerk-roasted Chicken Pieces with Cornbread Muffins (gf)

Vegetable Samosa (v)

Currywurst Sausage

Lamb Shawarma, Minted Yoghurt and Sweet Chilli Sauce

Sweet Potato Fries

Cold Selection

Self-service Sandwich Bar with a choice of Breads, Fillings and Spreads

British and Continental Cheeses with Biscuits

Homemade Cakes and Biscuits

Whole Fresh Fruits Selection

(v) Vegetarian (gf) Gluten free (ls) Low sugar

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IO Menu 13

Sample menu

BUFFET

Breakfast specials

Wild Boar Sausage

French Toast

White Pudding

Poblano Breakfast Potatoes (vegan)

Corned Beef Hash

Kippers

Mushroom Omelette (v)

Afternoon light bites

Savoury Selection

Roast Pork and Apple Sauce Tortilla Wrap

Crayfish and Dill Yoghurt Brioche Roll

Roast Turkey and Cranberry Sauce Wholemeal Torpedo Roll

Brie and Red Onion Marmalade White Torpedo Roll (v)

Chickpea Falafel and Cucumber Tzatziki Corn Tortilla Wrap (vegan) (gf)

Sweet Selection

Plain and Raisin Scones served with Whipped Cream and Jams

Pastries, Cakes and Cookies

Daytime

Cold Selection

Cold Meats, Seafood*, Smoked Fish, Pickles and Chutneys

Salads and Dressings

Pomegranate, Quinoa, Cucumber and Red Onion (vegan)

Chef's Salad

Mozzarella Cheese, Sun-blushed Tomato, Parma Ham and Balsamic Dressing (gf)

Potato Salad and Slaw

Garlic Dressing, Cabernet Sauvignon and Extra Virgin Olive Oil Dressing, Vinaigrette Dressing

Soup

Cream of Celeriac with Croûtons (v)

Sandwiches

Tuna, Sweetcorn and Mayonnaise Baguette

Cream Cheese, Spring Onion and Cucumber Corn Tortilla Wrap (v) (gf)

Hot Savoury

Cheese and Onion Pie (v)

Great British Classic

Homemade Faggots, French Fries, French Beans

The Carvery

Roast Leg of Pork, Apricot, Sage and Chestnut Stuffing, Apple Sauce and Pork Pan Gravy

Roast Chicken with Paprika, Apricot, Sage and Chestnut Stuffing, Bread Sauce and Chicken Pan Gravy

Global Favourite

Veal Schnitzel, Spätzle, Brown Onion Sauce

Vegetarian and Vegan

Feta Cheese, Tomato and Spinach Filo Pastry (v)

Tomato, Pepper and Kale Bean Pot (vegan)

European Rotisserie

Lemon and Thyme Chicken served with Peri-Peri Sauce, Dips and Salad

American Grill

Barbecue-glazed Baby Back Pork Ribs served with Coleslaw, Dips and Salad

Asian Stir-fry and Teppanyaki

Beef Teriyaki Egg Noodles

Assorted Sushi with Wasabi, Soy Sauce and Pickled Ginger

Middle Eastern

Lamb Shawarma served with Pitta Bread, Chilli Sauce, Turkish Salad and Tzatziki Dressing

Fish Dish

Deep-fried Fishcakes with Panko Crumb

Side Dishes

Roasted Sweet Potatoes with Honey and Thyme

Creamed Potatoes

Roasted Vegetables

Hot Dessert

Baked Plum Upside-down Cake with Custard

Cold Desserts

A Daily Selection of Pastries, Desserts, Ice Cream and Fresh Fruit

Cheese Selection

A Selection of British and Continental Cheeses with Biscuits

Evening

Cold Selection

Cold Meats, Seafood*, Smoked Fish, Pickles and Chutneys

Salads and Dressings

Pomegranate, Quinoa, Cucumber and Red Onion (vegan)

Chef's Salad

Mozzarella Cheese, Sun-blushed Tomato, Parma Ham and Balsamic Dressing (gf)

Potato Salad and Slaw

Garlic Dressing, Cabernet Sauvignon and Extra Virgin Olive Oil Dressing, Vinaigrette Dressing

Soup

Beef Consommé with Julienne of Herb Pancake

Sandwiches

Tuna, Sweetcorn and Mayonnaise Baguette

Cream Cheese, Spring Onion and Cucumber Corn Tortilla Wrap (v) (gf)

Hot Savoury

Moroccan Lamb Pie

Great British Classic

Braised Beef Steak in Stout, Sweet Potato Fries, Peas

The Carvery

Roast Chicago Round of Beef, Yorkshire Pudding, Horseradish Sauce and Beef Pan Gravy

Roast Lamb Rump, Yorkshire Pudding, Mint Sauce and Rosemary Jus

Global Favourite

Thai Green Chicken Curry, Vermicelli Noodles, Jasmine Rice

Vegetarian and Vegan

Creamed Carrot and Walnut Pithivier (v)

Squash and Cabbage Sabzi (vegan)

European Rotisserie

Pork Porchetta served with Peri-Peri Sauce, Dips and Salad

American Grill

Teriyaki-glazed Chicken Drumstick Churrasco served with Coleslaw, Dips and Salad

Asian Stir-fry and Teppanyaki

Lemon Chicken with Garlic Rice

Assorted Sushi with Wasabi, Soy Sauce and Pickled Ginger

Middle Eastern

Beef and Pepper Kebab served with Pitta Bread, Chilli Sauce, Turkish Salad and Tzatziki Dressing

Fish Dish

Salmon and Creamed Leeks in Puff Pastry

Side Dishes

Château Potatoes

Dauphinoise Potatoes

Stir-fried Vegetables

Hot Dessert

Fruit and Orange Strudel (ls) with Custard

Cold Desserts

A Daily Selection of Pastries, Desserts, Ice Cream and Fresh Fruit

Cheese Selection

A Selection of British and Continental Cheeses with Biscuits

Late night snacks

Hot Selection

Lemon Chicken with Garlic Rice

Cheese and Onion Pasty (v)

Currywurst Sausage

Lamb Shawarma, Minted Yoghurt and Sweet Chilli Sauce

French Fries

Cold Selection

Self-service Sandwich Bar with a choice of Breads, Fillings and Spreads

British and Continental Cheeses with Biscuits

Homemade Cakes and Biscuits

Whole Fresh Fruits Selection

(v) Vegetarian (gf) Gluten free (ls) Low sugar

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