

CHRISTMAS DAY

THAMES CRUISE LUNCH MENU

SCOTTISH SMOKED SALMON MOUSSE

Mustard and Dill Centre, King Prawns with Lemon, Mesclun Salad

ROAST TURKEY WITH SAGE & ONION STUFFING, CHIPOLATA SAUSAGES WRAPPED IN BACON

Herb Roast Potatoes, Honey Roast Parsnips, Buttered Carrots, Braised Spiced Red Cabbage with Apple and Raisin, Gravy & Cranberry Sauce

COOKIE CHEESECAKE WITH RASPBERRY COULIS

Chef's Festive Season Dessert

DRINKS

Welcome Glass of Sparkling Wine, Tea or Coffee

(N) Contains Nuts (VG) Vegan (V) Vegetarian (G^*) Gluten Free, although our kitchen is not gluten free and there is always a small risk of contamination.

Special dietary requirements must be pre-ordered at least 72 hours before the day of sailing. If no requests are made, the standard meal will be offered. We are unable to take menu orders on the night.





HRISTMAS

THAMES CRUISE VEGETARIAN LUNCH MENU

WINTER SALAD (V)

Gorgonzola, Croutons, Walnuts, Roast Peppers, Grilled Vegetables, Honey & Lemon Dressing

TOMATO, SAGE AND CHESTNUT SOUP (V) (VG)

GRATIN OF ROAST BUTTERNUT SQUASH, WILD MUSHROOMS, BEETROOT, SPINACH IN TOMATO (G*) (VG) (V)

Braised Spiced Red Cabbage, Herb Roast Potatoes, Parsnips, Gravy & Cranberry Sauce

OR

MUSHROOM, CRANBERRY, BRIE & HAZELNUT WELLINGTON (V)

Sage and Onion Stuffing, Herb Roast Potatoes, Honey Roast Parsnips, Buttered Carrots, Braised Spiced Red Cabbage with Apple and Raisin, Gravy & Cranberry Sauce

CHOCOLATE ORANGE TORTE WITH RASPBERRY COULIS (VG) (G*)

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