

Menu

ENTRÉE

SCOTTISH SMOKED SALMON MOUSSE

mustard and dill centre, king prawns with lemon and cucumber, ciabatta bread

SOUP

tomato, roast pepper and basil (VG)

MAIN

HERB AND GARLIC CHICKEN BREAST

dauphinoise potatoes, seasonal vegetables and red wine sauce

DESSERT

LEMON MERINGUE TART (N) (V)

served with berry coulis

(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.

City Cruises does not guarantee that products are free from nuts or traces of nuts.

Menu

VEGETARIAN

ENTRÉE

BURRATA SALAD

heritage tomatoes, basil pesto, pumpkin seeds, purple basil, ciabatta bread

SOUP

tomato, roast pepper and basil (VG)

MAIN

CASSOULET

foraged oyster mushroom & white bean cassoulet, herb & parmesan crust, dauphinoise potatoes and seasonal vegetables

DESSERT

LEMON MERINGUE TART (N) (V)

served with berry coulis

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