

# LA PENICHE

FINE WINE & DINING AFLOAT

## LUNCH

2 courses €27.50  
3 courses €35.00

## - STARTER -

**BREAD AND BUTTER €3.95 SUPPLEMENTARY**

## DINNER

2 courses €32.50  
3 courses €38.50

### TODAY'S FRESH SOUP

Ask your steward

### TOONS BRIDGE MOZZARELLA

Heirloom Tomato, Basil Oil, Watercress & Balsamic Reduction (7, 10, 12)

### DUCK CONFIT & FOIE GRAS TERRINE

Wholegrain Mustard, Pear, Lime, Walnut, Mint Salsa & Toasted Bread Steamed (1, 5, 10)

### MUSSEL PROVENÇAL

White Wine, Garlic, Shallots, Provençal Herbs, Fresh Tomato & Olive Oil (2, 4, 14)

## - MAINS -

### FILLET OF SEABREAM

Baby Potato, Steamed Romanesco, Peas, & Lemon Crème Sauce & Dill Oil (4, 7)

### CORNFED CHICKEN

Potato Champ, Sauté Kale, Creamy Tarragon & Wholegrain Mustard Sauce (7, 10)

### BEEF CHEEK IN RED WINE

Creamy Mash, Tender Stem Broccoli, Shallot & Glazed Baby Carrot (7)

### THREE BEAN RAGOUT **Vegan\***

Chickpea, Butter Bean, Red Kidney Bean, Roasted Fennel Cooked In tomato & Cumin Sauce  
Serve with Couscous (1 Wheat, 12)

## - DESSERT -

### CHOCOLATE BROWNIE

With Coconut Ice cream & Hot Chocolate Sauce (1, 3, 7)

### NEW YORK STYLE CHEESECAKE

With Limoncello Mixed Fruit Compote (1, 3, 7)

- 10% service charge from final bill for parties over 4 or more

WE CANNOT GUARANTEE THAT ANY MEALS ARE 100% ALLERGEN FREE AS THEY MAY CONTAIN TRACES  
Allergen Lists: 1-Gluten, 2-Crustaceans, 3-Egg, 4-Fish, 5-Peanuts, 6-Soyabean, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard,  
11-Sesame seed, 12-Sulphur Dioxide & Sulphites, 13-Lupin, 14- Molluscs