

Lunch

2 course meal and cruise €34.00

3 course meal and cruise €39.00

Dinner

2 course meal and cruise €38.00

3 course meal and cruise €45.00

STARTER

Bread and Butter €3.95 Supplementary-

Today's Fresh Soup

Ask your steward

Toonsbridge Mozzarella (7, 10, 12)

Heirloom Tomato, Basil Oil, Rocket Leaves & Balsamic Reduction

Cured Meat & Cheese Board (1,7,10,5 pistachio)

Mixed Cheese, Serrano Ham, Saucisson, Smoked Duck Breast, Mortadella, Olive, gherkin's & Bread

Steamed Mussel Provençal (2, 4, 14)

White Wine, Garlic, Shallots, Provençal Herbs, Fresh Tomato & Olive Oil

MAINS

Fillet of Seabass (4, 7)

Baby Potato, Steamed Broccoli, Peas, Lemon Butter Sauce & Dill Oil

Corn-fed Chicken (7, 10)

Potato Champ, Sauté Kale, Creamy Tarragon & Mushroom Sauce

Beef Cheek in Red Wine (7)

Creamy Mash, Tender Stem Broccoli, Shallot & Glazed Baby Carrot

Three Bean Ragout (1 Wheat, 12) Vegan*

*Chickpea, Butter Bean, Red Kidney Bean, Roasted Fennel
Cooked In tomato & Cumin Sauce Serve with Couscous*

DESSERT

Chocolate Brownie (1, 3, 7)

With Vanilla Ice cream & Hot Chocolate Sauce

New York Style Cheesecake (1, 3, 7)

With Limoncello Mixed Fruit Compote

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

10% service charge from final bill