

# CLEARVIEW UNLIMITED ROVING BANQUET MENU SUMMER 2020/21

## ENTRÉE PLATTER

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*(served to the table, shared between 2)*

Smoked salmon & prawn ceviche | Grilled teriyaki chicken tulips | Vegetable samosas

## MAIN COURSES

*(Unlimited serving to the table by roving waiters)*

### Grilled fish with provencal tomatoes and olives

*Mediterranean style oven grilled fish with tomatoes and olives*

### Chicken tikka masala

*Oven grilled thigh fillet pieces marinated in tandoori masala*

### Orecchiette al limone (v)

*Orecchiette + rocket, semi-sundried tomatoes, lemon, garlic, chilli & parmesan*

### Classic beef stroganoff

*Sauteed strips of beef sirloin in a traditional creamy mushroom sauce*

### Served to the table in bowls

#### Chef's seasonal salad

Roasted root vegetables - Served with balsamic maple glaze

Basmati rice (optional)

## DESSERT

*(individual serve to the table)*

### Chef's deconstructed eton mess

## CHEESE PLATTER

*(At An Additional Cost Of \$26.50)*

Selection of (2) cheeses with dried fruits and crackers

## VEGETARIAN MENU

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### ENTRÉE PLATE

*(individual serve)*

Carpaccio Of Roma Tomatoes And Avocado - Dash Of Chilli Oil

Mushroom Arancini Balls - Served With Aioli

Vegetarian Samosas - Served With Tamarind Date Chutney

### MAINS

*(Individual serve)*

Warm Salad Of Asparagus + Baby Carrots + Broccolini + Hazelnuts + Kalamata Olives + Chilli + Olive Oil (V)

Haloumi + Broad Beans + Roasted Garlic + Capers (V)

Cauliflower Tikka Masala (V)

*(Shared dishes served to guest)*

Orecchiette al limone (v)

### SIDES

*(Shared dishes served to guest)*

Chef's Seasonal Salad

Roasted Root Vegetables + Balsamic Maple Glaze

### DESSERT

*(individual serve)*

Chef's Deconstructed Eton Mess

*\* Indicative menu only. Items may be subject to change at any time without notice*

*\* Requests for dietary (gluten-free, nut-free, dairy-free), substitutions and modifications of menus will be politely declined, as we have an on board kitchen and our kitchen team is required to serve the menus within a required time period, of the respective cruises. We cannot guarantee that certain products or ingredients (halal, nuts, gluten, dairy, etc.) will not be in our food, and we explicitly accept no liability in this regard. For serious food allergies you must make your own decisions on selecting meals. Our staff's comments are only to assist you in making an informed decision.*

