

MAGISTIC LUNCH CRUISE BUFFET MENU

COLD SELECTION

Freshly cooked prawns *(served with cocktail sauce & fresh lemon)*

Caesar salad *(cos lettuce, parmesan cheese, crouton, Caesar salad dressing – bacon served separately)*

Crispy crunchy apple and fennel salad *(served with walnuts, rocket and honey dressing)*

Caramelised cauliflower with shaved broccoli *(served with creamy dressing)*

Double bean and pesto salad

Fresh mixed leaves

HOT SELECTION

Baked fish with braised leeks, tomato & olives

Beef burgundy *(slow-cooked beef in red wine and vegetables)*

Sweet potato gratin *(mix of sweet and white potatoes baked with cream & cheese)*

Traditional Indian butter chicken

Orecchiette pasta *(served with fresh basil & tomato sauce)*

Medley of roasted vegetables with Italian herbs

Steamed Jasmine rice

DESSERT PLATTER *(shared between 2 guests)*

Rich chocolate cake | Pear slice | Tiramisu | Fruit bowls

** 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. All our cruises have at least one vegetarian menu option for seated & served menus and buffets also offer vegetarian choice. 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.*

