



R.M.S “TITANTIC”

Saturday 9th May 2026

MENU

Amuse Bouche

Black Olive Tapenade, Capers, Olive Oil & Garlic, Toasted Baguette

Poached Salmon Mousseline

Fresh Poached Salmon, A light lemon cream sauce and cucumbers

(Vegetarian/Vegan option) Asparagus Salad, Saffron Vinaigrette

Chicken Lyonnaise

Chicken Breast, Thyme, Onion, Garlic & Tomato Sauce

Hasselback Potatoes

(Vegetarian / Vegan – Roasted Aubergine Stack, Tomato, Goats Cheese & Courgette stuffed with vegetables, Parmesan topped with breadcrumbs – Vegan is Garlic breadcrumbs instead of Parmesan cheese

Sauteed Greens, Rosemary & Orange Scented Carrots

Waldorf Pudding

Baked Apples, Cinnamon and Sweet Sponge layers, Vanilla Ice Cream

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. We Cannot Guarantee That Our Dishes Do Not Contain Nuts, Nut Derivatives or Any Other Potential Allergen. For Those With Special Dietary Requirements or Allergies, please inform us before placing your order. Some of our dishes contain alcohol.