



## **R.M.S “TITANTIC”**

Saturday 9<sup>th</sup> May 2026

### **MENU**

#### **Amuse Bouche**

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

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#### **Poached Salmon Mousseline**

Fresh Poached Salmon, A light lemon cream sauce and cucumbers

*(Vegetarian/Vegan option) Asparagus Salad, Saffron Vinaigrette*

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#### **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

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#### **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.