



# Cafe Jardin





## TO START THE DAY

7:00am – 11:00am

### FROM THE BUFFET

SMOOTHIE  
SEASONAL FRESH FRUITS  
MUESLI BAR  
CONTINENTAL COLD CUTS AND CHEESES  
FRUIT COMPOTES  
ALMOND PASTRIES, PAIN AU CHOCOLAT,  
FRESHLY BAKED BREAKFAST BREADS  
DANISH PASTRIES AND ASSORTED MUFFINS

### SERVED TO YOUR TABLE

PRIME CUMBERLAND SAUSAGE  
Served in Soft Milk Bread  
POACHED EGGS\* ROYALE  
on a Toasted English Muffin with Highland Smoked Salmon\*  
and Hollandaise Sauce  
BREAKFAST PANINI  
Plum Tomato and Sautéed Mushroom Omelette\*  
with Cheddar Cheese (v)  
WARM BUTTERMILK PANCAKES  
with Maple Syrup or Fruits of the Forest Compote  
with Greek Yoghurt (v)

## DAYTIME DINING

11:00am - 5:00pm

### LIGHT BITES

HOMEMADE SOUP OF THE DAY  
SALMON FISHCAKES IN A PANKO CRUMB  
with Tartare Sauce and a Side Salad  
WARM JUMBO CROISSANT FILLED WITH CREAMY  
PORCINI MUSHROOMS (v)  
BACON AND SHALLOT TARTLET  
with a Mixed Green Salad  
STEAK AND CARAMELISED RED ONION PANINI  
with Pommery Grain Mustard Mayonnaise  
and a Mixed Salad  
CHICKEN LIVER PARFAIT AND COUNTRY PÂTÉ  
with Homemade Piccalilli and Crisp Breads  
PLOUGHMAN'S OF MATURE STILTON, BRIE AND  
FARMHOUSE CHEDDAR CHEESE (v)

### VIENNESE BAGUETTES

Butter-Enriched Soft White Baguettes with a choice of fillings:

CRAYFISH TAIL MARIE ROSE  
with Rocket Leaf and Cucumber  
MATURE FARMHOUSE CHEESE  
with Bayonne Ham and Sun Blushed Tomato  
PRIME ENGLISH MEDIUM ROAST SIRLOIN\*  
with Horseradish Sauce  
EGG MAYONNAISE  
with Mixed Cress (v)  
ASSORTED SEASONAL SALADS AND DRESSINGS  
FROM THE BUFFET

### DESSERTS

FRESHLY MADE GATEAUX, PASTRIES, TARTLETS  
AND FRUIT SALAD FROM THE BUFFET

FRESHLY BREWED COFFEE, TEA AND INFUSIONS

COSTA COFFEE (ADDITIONAL CHARGE APPLIES)

(v) Denotes Vegetarian option

Please note that some of these dishes may contain nuts or nut extracts.

\*Whilst all the food we serve on board is prepared to the highest health and safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before dining.