

WELCOME TO

# THE QUEEN OF THE OCEAN

## CANAPES & HORS D'OEUVRES

Hors d'oeuvres Varies - Shrimp butter & King prawn croute. Creamed chicken and wild mushroom vol au vent. Whipped goats cheese and caramelized onion choux cups.  
*(Vegetarian / Vegan - Pate Croutes, skewers with olive, tomato & basil, garlic mushroom croutes)*

## POACHED SALMON MOUSSELINE

Fresh poached salmon with a light lemon cream sauce and cucumbers  
*(Vegetarian / Vegan - Asparagus salad with champagne saffron vinaigrette)*

## SAUTE OF CHICKEN LYONNAISE

Chicken breast with a rich thyme, onion, garlic and tomato sauce with fresh herb new potatoes, carrots and watercress.  
*(Vegetarian / Vegan - Vegetable Farci - Roasted courgette stuffed with vegetables, rice and parmesan topped with bread crumbs - Vegan is Garlic breadcrumbs instead of parmesan cheese).*

## WALDORF PUDDING

Baked apples, cinnamon and sweet sponge layers topped with vanilla ice cream.  
*(Vegetarian / Vegan - Vegan custard and Vegan ice cream).*

## CHEESE BOARD

A selection of the ships finest cheeses, including Stilton, Cheddar and Camembert with crackers, chutney and fresh fruits.

Tickets available include standard, vegetarian, vegan and gluten free. Please select the correct ticket. Changes cannot be made after the ticket has been sold or on the night.

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