



BREAKFAST

London cured smoked salmon and free range scrambled eggs

Eggs florentine with fresh hollandaise and toasted bagel

Poached free range eggs with crispy bacon ripe avocado and toasted brioche

Canadian pancakes with bacon and maple syrup

Gluten and dairy free waffles (V)

Double cheese and mushroom free range egg omelet

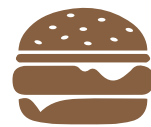
Full English breakfast

Homemade granola (V)

Homemade toasted oat porridge with milk (or flax milk V)

Crushed spicy avocado on a toasted bagel (V)

Above served with choice of juices, tea, coffee.



LUNCH / SNACK MENU

local classics and on the boat foods

Homemade bacon and cheese burger

Homemade spicy lamb burger with minted yoghurt

48 hour slow cooked lasagne homemade garlic bread

Italian mozzarella and home grown ripe beef tomatoes with basil

Roasted pepper and garlic couscous

Fresh tuna and tomato pasta bake

Spaghetti bolognese

24 hour "Green Egg BBQ" pulled pork and apple baps

Crispy flying fish with homemade tartar

Spicy fried chicken thighs

Sticky bbq chicken wings

Pudding and souce



SALADS

Plain Caesar salad*

Classic Chicken Caesar salad

Spider crab and lime, watercress salad

Avocado, cripy bacon and Camembert on romaine leaf salad

Poached lobster, cashew and grapefruit salad

Mixed leaf salad with roasted peppers and a almond emulsion

Herb salad with warm poached egg and golden pine nuts

Tuna Niçoise salad

V = vegan

* = vegetarian



DINNER

HOT STARTERS

- Classic lobster bisque with cognac and butter poached lobster
- Light cauliflower soup with crispy capers (V)
- Grilled octopus with braised black bean salad and parsley oil
- 1/2 lobster with delicate garlic and parsley goat butter
- Spicy crab claw soup seared Scottish scallops and harrisa

COLD STARTERS

- Asparagus and poached egg salad with aged parmesan*
- Tender leek mimosa (V) with Sichuan braised pork
- Citrus cured hamachi with a cucumber and vanilla salad
- 1/2 dozen fresh oysters with shallot vinegar
- Seared local yellowfin tuna sashimi

MAIN COURSES



FROM THE FARM

- Stuffed chicken leg with fondent potatoes, braised kale thyme jus
- Crusted Pork tenderloin sweet potato, glazed carrots with a mustered sauce
- Welsh rack of lamb roasted vegetable cous cous, babaganoush minted thyme jus
- 9oz “Creekstone farm” humane black Angus beef fillet triple cooked chips
- Braised crispy skin pork belly, light creamed potatoes spiced apple sauce



FROM THE SEA

- Steamed mahi mahi coconut curry cooked in banana leave
- Herb crusted congale, zucchini spaghetti and tangy grapefruit dressing
- Poached black jack, wilted spinach caviar burre blanc
- Classic fish and chips with triple cooked chips
- Scottish salmon, grilled asparagus and tomato fondue



FROM THE LAND

- Wild mushroom risotto*
- Aubergine and fresh tomato bake (V)
- Roasted skinless vegetable stuffed peppers (V)
- Sweet potato and almond cake (V)
- Pickled breadfruit with steamed pudding (V)

SIDES

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|------------------------|-----------------------------|-------------------|---------------------------|
| Coleslaw salad | Rocket and watercress salad | Macaroni pie | Calypso rice and peas |
| Pickled beetroot salad | Roasted new potato salad | Pudding and souce | Spiced Sweet potato fries |

V = vegan * = vegetarian



TEPPANYAKI GRILL MENU

STARTERS

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|----------------------|--------------------|
| Selection of sashimi | Black Angus tartar |
| Sushi rolls | Crispy samosas |
| Beef carpaccio | |

SOUPS

- Miso soup with dumplings
- Fresh sweet corn soup
- Lobster bisque

FROM THE GRILL

- Sustainably resourced tiger prawns, egg noodles sweet chilly sauce
- Local lobster medallions, beurre noisette spinach
- Hand dived scallops, Jerusalem artichokes, truffled jus gras
- Warm oysters creamed leeks bacon lardons
- Spider crab meat with garlic, parsley and watercress
- Curried lion fish with okra
- Teriyaki cured salmon egg fried rice
- Streamed amber jack, mussels with a clam sauce
- Seared swordfish, seaweed and yellow peppers
- Soy marinated tuna with tender green beans and sesame
- Spiced chicken tenders, light pickled crispy red cabbage
- Soy and honey duck wilted romain lettuce with black sesame seeds
- Sweat and sour pork with saffron rice
- Smoked pork belly with glass noodles
- Lambs cutlets, crispy crushed potatoes thyme and tarragon jus
- Ginger and hoisin marinated beef, creamed potatoes, red wine jus



ALAYA DESSERTS

White chocolate and vanilla parfait, rum bananas and raspberries

Local fruits pavlova

Classic apple tart tatin salted caramel sauce

Mixed berry cheesecake with ginger nut base and blueberry compote

Apricot sabayon

Eton mess

Raspberry mille feuille

Rich 64% Madagascan chocolate mousse with sweet toasted almonds

Classic crepe suzette

Mixed berry crumble with warm creme anglaise

Selection of local, French and English cheeses

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