

# THE EPICUREAN RESTAURANT

## Welcome...

Prepare yourself for an extraordinary gastronomic journey to the very heart of fine dining. The Epicurean fuses classic dining elements with the best of modern British dining to create a sensuous menu, uniquely presented in a sophisticated and contemporary setting.

Our emphasis is on grand style and flawless service. The menu features dishes that are skilfully prepared table-side in a performance worthy of the West End and, with time to thoroughly appreciate each course, you can relax and revel in The Epicurean special atmosphere.

We only use the finest and freshest produce and present it with great skill to achieve maximum flavour. Although exceptional, our dishes are not overcomplicated or fussy – they simply allow the ingredients to be the stars of the show.

If the menu proves too delicious to decide, your knowledgeable waiter is on hand to take you through each captivating choice. All our staff are highly trained and dedicated to the pursuit of dining pleasure. Their passion for food is an inspiration for guests, and is as much a part of The Epicurean experience as the food itself.

We hope you will enjoy our selection of both classic dishes and our soon-to-be-discovered secrets.

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## Starter

### **Jamón Pata Negra Ibérico de Bellota**

hand carved at your table with mature Manchego Cheese, Fine Olives and Country Bread

### **Smoked Apple Wood infused Duck Liver Parfait**

Caramelised Black Figs, Gingerbread Toasts and an Apple and Fig Jam

### **Salt and Pepper Oyster and Jumbo Prawn Tempura**

Horseradish Ice Cream, Umami Seaweed Dip and a Sweet Pimento Squeeze

### **Buttered Green and White Asparagus**

Crisp Deep Fried Egg and Textures of Bacon, Ham and Pancetta\*

### **Tomato Tastings**

Sun blushed Tomato with a heart of Smoked Cheese Tartare, Heirloom Tomato Salad, Buffalo Mozzarella and a Shot of White Gazpacho (v)

### **Wild Mushroom and Champagne Velouté**

Crème Chantilly and Salted Caraway Cheese Straws (v)

V – Denotes vegetarian choice

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.

Menu 2

Menu 2/1

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## Main Course

### Whole Dover Sole á la Meunière

Baby Vegetables and Potatoes

### 28 Day Dry Aged Beef Sirloin

Triple Cooked Chips, Yuzu Hollandaise and a Chimichurri Sauce\*

### Duo of Duck Specialities

Oriental Confit Duck Leg Spring Roll and a Pan Seared Duck Breast  
Seared Melon, Parsnip Purée and a Sour Cherry Jus\*

### Loin of Wild Boar with a Smoked Pork Cheek Croquette and Lancashire Black Pudding

Beetroot and Blackberry Cabbage, Vanilla Charred Pear  
and Boulangère Potatoes

### Herb Roasted Poulet de Bresse

Chicken Pastilla, Vegetable Dauphinoise, Baby Leeks, Morel Velouté  
and Chorizo Foam

### Fondue of Whipped Brie with Hibiscus and Sun-dried Cranberry Tisane

Smoked New Potatoes, Pickled Shallots, Walnut and Bee Pollen Tuiles  
and Rose Hip Jam (v)

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## Dessert

### Crème Brûlée and White Chocolate Sphere

Raspberry Pearls, Chocolate, Candy Floss and Caramelised Popcorn

### Baked Rice Pudding Arancini with a melting Maple Syrup centre and Almond Crumb

Vanilla Baked Plums and Liquorice Ice Cream

### Lime Leaf Panna Cotta and Coconut Butter Milk Foam

Caramelised Puff Pastry and Alphonso Mango Relish

### Elements of Summer Trifle

Blackberry Jelly, Tarragon Meringue, Raspberry Roulade, Clotted Cream  
and Fried Custard

### Glazed Banana with a Caribbean Demerara Rum Tot

Peanut Butter Parfait and Aerated Dark Chocolate

### Selection of Artisan British and European Cheese

Acacia Truffle Honey, Dulce de Membrillo, Medjool Date and Stout Fruit  
Cake and Assorted Fine Biscuits