

King Cruises Ltd Menu



THE KING EDWARD HAS BEEN AWARDED 4 STARS ★★★★★ By Port Health "scores on doors"

Silver Service

SS 1

£29.50+VAT Per Head

Fanfare of Seasonal Assorted Soft Melon with Fruit Currant Coulis

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Homemade White Cream of Leek and Onion Soup with Fried

Croutons

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Sauteed Supreme of Chicken

Wrapped in Lean Parma Ham with Fresh Basil Cooked in a Sweet and Sour Sauce

Boiled Basmati Rice

Buttered Mixed Green Vegetables

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White Chocolate Truffle Torte with Kumquat and Plum Garnish

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Coffee and Mints

~

Rolls and Butter

SS 2

£30.00+VAT Per Head

Morecombe Potted Shrimps on a mixed Leaf Base with Dressing, Lime and Fingers of Buttered Rich Granary Bread

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Fresh Asparagus Spears with Salad and Italian Vinaigrette

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Braised Ballotine of Chicken Leg and Breast a la

Berrichonne (boned chicken leg stuffed with breast and cooked in a white wine sauce with bacon lardoons, button onion and mushrooms)

Buttered Minted New Potatoes

Poached Dressed Leek with Celery

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Fruits of the Forest Teardrop Mousse with a cordon of Cream

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Coffee and Mints

~

Rolls and Butter

ALL MENUS INCUR A STAFF CHARGE OF £40 PER 15 COVERS

SS 3

£32.00+VAT Per Head

**Smoked Haddock Mousse with
Sauteed Okra & Red Onions, Melba
Toast and Sauce Ravigote(a richly
flavoured green herbed sauce)**

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**Braised Marinated Aylesbury Duck
Breast with Morello Black Cherries
and Orange Segments**

Parsley Potatoes

Thin Sliced Carrots Vichy

**Mixed Leaf Side Salad with a
smooth Vinaigrette**

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**Summer Fruit Pudding with Thick
Cream**

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Coffee and Mints

~

Rolls and Butter

SS 4

£31.85+VAT Per Head

**Soft Goats Cheese on a bed of
Char Roasted Vegetables with
Flaked Parmesan**

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**Duo of Salmon and Cod Terrine
with Sliced Mushrooms and
Salad Garnish served with
Cumberland Sauce**

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**Roast Boned Loin of Welsh
Lamb, Sage Onion and Pork
Forcemeat with Red Currant
Jelly and Rosemary Jus-Lie**

**Sliced and Baked Boulangere
Potatoes**

**Buttered French Beans and
Courgettes**

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**Fresh Fruit Salad with
Raspberry Garnish and Fresh
Cream**

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Coffee and Mints

~

Rolls and Butter

**ALL MENUS INCUR A STAFF
CHARGE OF £40 PER 15 COVERS**

SS 5

£30.50+VAT Per Head

**Sliced Seasonal Fruit in a Light
Wine Juice**

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**Cream of Carrot and Coriander
Soup**

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**Supreme of Scotch Salmon
Poached in a Court Bouillon with
Lime Wedges and Sauce Choron
(béarnaise sauce with tomato
concentrate)**

**New Potatoes in their skins
Batons of Buttered Vegetables**

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Strawberries and Cream

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Coffee and Mints

~

Rolls and Butter

SS 6

£30.25+VAT Per Head

**Prawn Marie Rose and
Avocado Timbale with Fingers
of brown bread and butter**

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**Sauteed scaloppines of Turkey
Breast with Mushrooms,
Shallots and Tarragon in a Red
Wine Sauce**

**Mashed Potatoes with
Chopped Onions and Parsley
Florets of Cauliflower and
Broccoli**

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**Italian Pannacotta Mousse
with Red Fruit Puree**

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**Individual Plate of Mixed
Cheeses and Biscuits**

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Coffee and Mints

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Rolls and Butter

STAFF CHARGE OF £40.00 + VAT PER 15 COVERS OR PART OF