



SEVENTEEN

Prepare yourself for an extraordinary gastronomic journey to the very heart of fine dining. Seventeen 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, yet we'll allow you time to thoroughly appreciate each course, and revel in Seventeen's 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 of 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 Seventeen experience as the food itself.

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



STARTERS

Foie Gras

with Vanilla-scented fresh Peach, Madeira Syrup and Brioche Toast

Duo of Loch Fyne Smoked Salmon:

aged 21-year-old Malt Whisky and traditional Oak Smoked Cures hand-carved at your table

Goat's Cheese Crostin

with Candied Walnuts, Micro Leaves and Baked Heritage Beets (V)

Seared Diver Scallops

with Garden Pea flavoured Risotto and Cauliflower Latte

Terrine of Duck

with Agen Prunes, Oxford Sauce and homemade Oatcakes*

Leek, Tarragon and Morel Velouté

with hand-shaved Périgord Truffle and Sesame Lavosh Bread (V)

MAIN COURSE

Roast Bresse Chicken

with Pancetta, Confit Shallots and Burgundy Jus

Creekstone Beef Fillet Rossini Style

served on a Brioche Croute with Foie Gras and Madeira Jus*

Welsh Salt Marsh Lamb Loin

with a medley of Baby Vegetables and Red Cabbage Marmalade*

Fillet of Wild Line-caught Cornish Sea Bass

with Lobster Tail and Sauce Vierge

Potato Gnocchi

with Green and White Asparagus and Warm Mayonnaise (V)

Whole Dover Sole à la Meunière

with Baby Vegetables

DESSERT

Bramley Apple Tart Tatin

with homemade Honey and Lavender Ice Cream

Trio of Lemon Desserts:

Lemon Tart, Citron Chiboust Shortbread and homemade Lemon Curd

Crêpe Suzette Flambé

with homemade Vanilla Ice Cream

Summer Berry Terrine

with Devonshire Clotted Cream

Espresso Popping Candy Dark Chocolate Mousse

with Baileys White Chocolate Soup

Fine British and European Cheeses

served with Truffled Honey, Medjool Dates, Fruit Cake and Assorted Biscuits

STARTERS

Menu 2

Jamón Pata Negra

hand carved with shaved Manchego Curado and Fine Olives

Smoked Chicken and Asparagus Pavé

with Honeyed Cranberries, Warm Poached Quail Egg and Chicken Scratching

Ravioli of Creamed Porcini

with Baby Spinach and Wild Mushroom Foam (V)

Foie Gras Parfait

with Gingerbread Toasts and Sauternes Jelly

Bramley Apple and Celeriac Soup

with Waldorf Salad (V)

Crayfish and Lobster Cocktail "Seventeen" style

with a shot of Bloody Mary and Anchovy Straws

MAIN COURSE

Chateaubriand of Beef for two persons

Madeira and Béarnaise Sauces, Bouquetière of Baby Vegetables and Pont Neuf Potatoes*

Creekstone Beef Rib Eye Steak

served Diane style with crisp Lyonnais Potatoes*

Trio of Gressingham Duck:

Pan-seared Breast, Confit Leg, Peking Roll and Sour and Sweet Honey Sauce*

Fried Truffle Brie de Meaux

with Shallot Tatin and Poached Baby Fennel (V)

Cutlets of Salt Marsh Lamb

with Sweet Potato Fondants, Samphire Shoots and a Mediterranean Tian*

Canadian Halibut Supreme

with Langoustine Tails, Baby Leeks and Brandy Lobster Sauce

DESSERT

Amarena Cherry Dark Chocolate Fondant

with homemade Nougat Ice Cream

Flambé of Golden Pineapple

with Malibu, Saffron Syrup and Cracked Black Pepper Ice Cream

Caramelised Puff Pastry

with Sweet Mango and Lime Leaf Panna Cotta

Iced Rum-soaked Banana Bread and Pecan Nut Terrine

with Spice Island Syrup

A trio of Mini flavoured Brûlée

with Palmiers Biscuits

Fine British and European Cheeses

served with Truffled Honey, Medjool Dates, Fruit Cake and Assorted Biscuits

Menu 1

12 November	Smart Casual
13 November	Smart Casual
14 November	Formal
15 November	Smart Casual
16 November	Semi Formal
22 November	Smart Casual
23 November	Smart Casual
24 November	Formal
25 November	Smart Casual

Menu 2

17 November	Formal
18 November	Smart Casual
19 November	Semi Formal
20 November	Smart Casual
21 November	Formal

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.



Seventeen (Deck 17) Aft, Booking Line 17717
a cover charge of £20 applies