



SHOWBOAT DINNER - POPULAR 3-COURSE SET MENU

Entrée Sharing Platter

Avocado and black bean with sautéed prawns, rocket and fried whitebait with wasabi dressing (SF, G)
Shaved fennel and smoked salmon (SF)
Carpaccio of tomato and bocconcini with basil dressing (D,N,SF)

Main Course

Oat and quinoa crumbed roasted chicken breast on a bed of mashed potato and pea puree with broccolini and sauce vierge (D, G, N)

Dessert – Alternative serve

Chef's deconstructed Eton mess (D,N,G,V)
OR
Tiramisu (D,G,N,V)

SHOWBOAT DINNER - VEGETARIAN POPULAR 3-COURSE SET MENU

Entrée

Assorted Vegetarian Delhi Chaat (D,V)
Smashed samosas, yoghurt, tamarind chutney & chickpea salsa
Flaky cottage cheese & spinach pocket

Main Course

Beetroot ravioli with beurre blanc, muscatels, edamame beans, red vine sorrel & parmesan (D,G,V)

Dessert – Alternative serve

Chef's deconstructed Eton mess (D,N,G,V)
OR
Tiramisu (D,G,N,V)

Dietary & Allergen Information:

Contains Dairy (D) | Contains Tree Nuts (N) | Contains Seafood (SF) | Contains Gluten (G) | Gluten Free (GF) | Vegetarian (V) | Vegan (VE)

**Indicative menu only. The menu may be subject to minor changes*

Note: Requests for dietary substitutions and modifications of menus will be politely declined, as our kitchen is not allergen-free. We cannot guarantee that certain products or ingredients will not be in our food, and we explicitly accept no liability in this regard.