

Titanic Dining Experience

Key West Bar & Grill

Saturday 3rd February

£69.00 per person

Boarding from 6:30pm for a 7pm prompt sailing

In collaboration with Histoire Productions, we bring you this immersive interactive dining experience, imagining that it is the 10th April 1912, and the first-class passengers are about to board the unsinkable Titanic. Dress up and become a small part of history.

The Queen of the Ocean Menu

From the original menu that very night

Welcome Titanic cocktail on arrival

Starter

Poached Salmon with Mousseline Sauce

Freshly poached salmon, drizzled with a light lemon cream sauce and cucumber.
Served cold on a bed of rocket, accompanied with a mix of cherry tomatoes.

Asparagus Salad (VG, GF)

Asparagus served cold on a bed of salad leaves, dressed with a champagne saffron vinaigrette.

Main

Sauté of Chicken Lyonnaise (GF)

Chicken breast with a rich thyme, onion, garlic and tomato sauce.

Vegetable Farsi (V,VGO)

Roasted courgette stuffed with vegetables, rice and parmesan cheese. Topped with garlic breadcrumbs.
(Vegan option - served without parmesan cheese).

All mains are served with fresh herb new potatoes, creamed carrots, green peas and watercress (V, GF, VGO on request)

Dessert

Chocolate and Vanilla Eclairs (V)

Choux pastry filled with vanilla cream and topped with chocolate.

Waldorf Pudding (VG)

Baked whole apple with cinnamon and sugar, accompanied by sweet sponge cake biscuits.
Topped with vegan vanilla ice cream.

V = Vegetarian VG = Vegan VGO = Vegan Option Available GF = Gluten Free

