

MAIN DECK

BAR & VENUE

Jazz Night
From £45.00 per person

Including 1.5 hour free-flowing prosecco

STARTERS

Soup of the day with artisan bread (v)

Cured salmon and “Bloody Mary” salad

Beetroot ravioli with whipped Capricorn goats cheese, toasted pine nuts and raisins (v, n)

MAINS

Pan roasted free range chicken breast with butternut squash, grapes, oats, fondant potato and cooking juices

Roasted butternut squash with Capricorn goats cheese fritters, truffle oil, balsamic and soft herbs (v)

DESSERTS

Chocolate blondie, cranberries & dark chocolate ice cream

Coffee, tea and mints

(v) – Vegetarian
(n) -Contain Nuts



All food is freshly prepared daily on board the Hispaniola in an environment that contains nuts. Menu is subject to change. A discretionary 10% service charge will be added to your bill. All prices inclusive of VAT.