

The Majestic Line

There is a set menu each day using the best of fresh ingredients available and including local speciality produce wherever possible. This is a guide to the type of meals on offer over a 6-night cruise. A vegetarian menu is available on request and other special diets can be catered for. Complimentary house wine or soft drinks are served with dinner

Breakfast

There are cereals, yoghourts, fruit and fruit juices available every day. Porridge can also be provided daily if requested. There are a range of teas and filter coffee. Toast is served with butter, marmalades, jams and honey. A different cooked breakfast is also served daily you will be offered one dish, similar to the following:

- Loch Fyne Kippers
- Venison sausage or smoked salmon and scrambled egg
- Full Scottish with sausage, bacon, egg, black pudding, tomato and potato scone
- Continental-style with croissants, toasted crumpets and scotch pancakes
- If they are biting well, fresh boat-caught Mackerel

Lunch

Lunch is light, and often a combination of

- Leek & Potato Soup with crusty bread followed by crab bake
- Smoked venison, duck & ham meat platter
- Smoked haddock frittata with salad and ciabatta bread
- Smoked mackerel kedgeree with salad and fresh baked baguette
- Boatmade tomato soup followed by a platter of smoked fish and shellfish
- Boatmade carrot and ginger soup with garlic mayo chicken baguettes

Afternoon Tea

- a selection of scones, cakes or shortbread

Dinner

Pre dinner hors d'oeuvres

- Smoked salmon & caviar on homemade crostini
- The Bosun's special Tarbert scallops
- Mussels
- Pate on oatcakes

Main Course

Example 1

- Scottish Salmon fillets baked in heather honey and mustard marinade with long grain and wild rice, a medley of asparagus, mangetout, spring onion and broad beans with tarragon and roast baby tomatoes
- Sticky Toffee pudding with a whisky toffee sauce and Scottish vanilla ice cream

Example 2

- Chicken Breast stuffed with spinach and cream cheese, wrapped in Scottish bacon, served with a Drambuie citrus jus on lemon and mint couscous with green beans and whole Baby mushrooms pan fried with roast garlic
- Poached Pear served on a crisp shortbread glazed with a rich chocolate sauce and a scoop of Scottish vanilla ice cream

Example 3

- Scottish Venison slowly cooked in red wine, redcurrant jelly and rosemary with herby mashed potato, baked red cabbage and creamed leeks
- Whisky mac creams with fresh raspberries and boat-made shortbread

Example 4

- Baked Scottish lamb with a wild garlic & rosemary crust served with nutmeg cauliflower cheese, glazed carrots & peas, roast potatoes, parsnips & minted lamb gravy
- Cranachan with Scotch whisky and Scottish raspberries

Example 5

- Scottish Salmon Fillets on a bed of Asparagus & Hollandaise Sauce
- Fresh Scottish Berry Crumble & Custard

To finish

Scottish cheese board & oatcakes
Filter coffee & mints

Wines, beers, spirits and soft drinks are available from the bar