

Nigel Smiths Restaurant in association with Pool Aviation have created the following menus for your full enjoyment. It's our objective to give you the best ingredients prepared to their full potential, sit back and travel through the menus.

You can choose any three dishes from the lunch & dinner menu. Select up to three items per tray, for example, you could start with Scottish poached salmon, with a side order of potato salad, followed by refreshing lemon tart.

Orders must be made a minimum of 24 hours prior to departure.

### Breakfast Menu

A Selection of Assorted Croissants, Danish Pastries & Petit Pain Au Chocolat  
With Fresh Fruit Platter Peeled and Ready to Eat with a Vanilla Syrup  
£15.50 per person

A Selection of Farmhouse & Continental Cheeses with a Selection of Cold Meats  
With Fresh Fruit Platter Peeled and Ready to Eat with a Vanilla Syrup  
£15.50 per person

Oak Smoked Salmon Bagels with Creamed Cheese  
With Fresh Fruit Platter Peeled and Ready to Eat with a Vanilla Syrup  
£15.95 per person

Seafood Hors D'oeuvres;  
Smoked Mackerel, Soused Herrings with a Mustard Dressing and Poached Haddock with a Hard Boiled Egg  
With Fresh Fruit Platter Peeled and Ready to Eat with a Vanilla Syrup  
£16.50 per person

A Selection of Chocolate & Blueberry Muffins  
Additional £3.00 per person

### Lunch & Dinner Menus

A Selection of Open & Closed Sandwiches with Assorted Fillings;  
Butter Roasted Chicken  
Honey Baked Ham  
Free Range Organic Egg Mayonnaise with Watercress  
Mrs Kirkhams Lancashire Cheese with Crisp Braeburn Apples  
Oak Smoked Salmon with Baby Capers, Lemon Dressing  
£11.00 per person

Prawn Cocktail with Crisp Baby Gem Leaves,  
Marie Rose Sauce with Brown Bread & Butter  
£11.00 per person

Pressed Ham Hock Terrine with our own Piccalilli  
£11.00 per person

Scottish Poached Pave of Salmon with a Herb Mayonnaise  
£11.00 per person

A Selection of Air Dried Hams with Homemade Chutney and Crusty Bread  
£11.00 per person

Asparagus Pieces Dressed with Goosnargh Chicken, Ginger Lemon Dressing  
£12.50 per person

Fillet of Aberdeen Angus of Beef (cold) Roasted with a Horseradish Crust,  
Dressed with a Rocket, Sundried Tomato and Watercress Salad  
£14.00 per person

Caesar Salad with or without Chicken with Crispy Croutons,  
Parmesan Shavings, Caesar Salad Dressing  
£4.95 per person

Jersey New Potatoes Bound with Spring Onions, Finely Chopped Chives,  
Mayonnaise  
£4.95 per person

Mixed Bean Salad with a Tarragon vinaigrette  
£4.95 per person

Tomato, Mozzarella, Basil Balsamic Dressing  
£4.95 per person

### Selection of Desserts

A Refreshing Lemon Tart with Seasonal Raspberries

Miniature Chocolate Profiteroles

Vanilla Panna Cotta with Seasonal Fruits

Chocolate Goopy Fudge Cake

Baked Crisp Pear Frangipani with a Cinnamon Cream

Refreshing Passion Fruit Crème Brulee

Baby Meringues with Soft Fruits

Chocolate Pots with Tuille Biscuits

£4.00 per dessert per person

### Afternoon Tea Menu

A Selection of Finger Sandwiches, Smoked Salmon with Lemon and Black Pepper, Cucumber & Tomato with a Horseradish Cream  
Thinly Sliced Sirloin of Beef,  
Roasted Chicken with Lemon & Thyme

A Selection of Fruit Baby Scones, Lemon Cake, Miniature Éclairs  
£16.00 per person

Food and wine provided by:

**Nigel  
Smith's**  
RESTAURANT & BAR