



## Private dining on board RRS *Discovery*

Dinner in the Captain's Wardroom is a very exclusive affair in a magical setting. You can dine with your guests at the same table the Captain Scott and his Officers did on the 1901-04 British Antarctic Expedition and get a sense of the history of this magnificent ship.

Your evening will begin as you are welcomed on board for a drinks reception with canapés on the Main Deck or in the Laboratory. You will then be given a VIP guided tour of RRS *Discovery* which will lead you above and below decks and end in the Wardroom where dinner will be served by your personal waiting team.



We have four delicious set menus to choose from for dining on board the ship and we can cater for any special dietary requirement. Each three-course dinner will finish with freshly brewed tea/coffee and Scottish tablet and we can provide an after dinner bar if required.

Contact: Elle Kay, Conference & Events Sales Manager  
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## **Wardroom Dinner | £140 per person**

*Drinks Reception with canapés served with Marquis de Valette Brut*

### **Menu 1**

Smoked chicken with tarragon emulsion and oil, puy lentil salad, pickled mushrooms, crispy prosciutto

Roast Scottish lamb fillet, pea and mint compote, persillade crushed potato, shaved heritage carrot, lamb glaze

Praline Choux au craquelin, dark chocolate sauce, almond croquant

### **Menu 2**

Confit salmon with pea puree, shaved cucumber, gem leaves, crispy prosciutto and green herb oil

Roast duck breast, confit leg bon bon, cherries, sautéed watercress, honey carrots and anise jus

Limoncello tart, lemon curd, vanilla mascarpone and honeycomb crush

### **Menu 3**

Grilled asparagus with broadbean and shallot salad, soft goats' cheese, home dried tomatoes, herbs and flowers on sourdough croute

Fillet of beef, charred shallots, confit baby potatoes, asparagus, wild mushrooms with a truffle jus

Strawberry daiquiri sphere with gold leaf, chocolate cookie crumble, strawberry and basil salad

### **Menu 4**

Perthshire smoked duck breast, blackberry emulsion, pickled blackberries, candied almonds, endive and toasted black rye

Pan seared sea bass with warm salad of peas, sugar snap and new potato, beurre blanc sauce

Mille feuille of peach and raspberry, crème diplomat, dulce de leche and vanilla

Served with the above three course menu, freshly brewed coffee and Scottish tablet

### **Additional Courses**

Chef's Soup of the Day (Intermediate) @ **£5.00 per person**

Selection of Scottish Cheese with Seasonal Accompaniments @ **£9.00 per person**

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## Canape selector

### Meat

Asian spiced beef cheek bon bon with plum and ginger sauce  
 Rare Scotch beef fillet with classic garnish of béarnaise sauce and crispy potato  
 Mini barbecue pulled Ayrshire pork sliders with apple compote and crispy shallots  
 Mac and cheese bites with Scottish venison chorizo  
 Seared lamb loin on black olive croute, creamed feta and mint  
 Crispy Oxspring ham from Ayrshire, melon and coriander salsa,  
 Spiced Confit duck terrine, yuzu pickled shallots, curried crispy shoestring potatoes

### Fish

Smoked mackerel blinis with horseradish crème fraiche & beetroot salsa  
 Hot smoked Scottish salmon from Loch Duart, apple and parsnip remoulade on pumpernickel bread  
 Thai mango, chilli and lime crab basket served with micro coriander  
 Edinburgh ale battered haddock, home-made tartar sauce, twice cooked crispy potato  
 Arbroath smokie tart, baked in Lothian cream and hollandaise sauce  
 Crispy Eyemouth crab & potato dumpling served with citrus sour cream and hickory barbecue sauce  
 Oak smoked salmon and wasabi pate topped with salmon roe served on a seaweed cracker

### Vegetarian

Wild Scottish mushrooms and tarragon black truffles  
 Mini crispy polenta bites with Arran brie and figs  
 Compressed poached pear, port & stilton tart  
 Curry spiced cauliflower fritters, harissa verde dip, toasted pine nuts  
 Crispy thyme infused brie served with orange and cranberry Cumberland sauce  
 Black olive and artichoke salsa served on basil crisp  
 Cinnamon pumpkin and ricotta tarts with spiced honey and picked chervil

***Please select 3 canapes for the drinks reception***

## Wine Suggestions

We would highly recommend our very own Discovery Wine which has been specially branded and you are able to choose from:

	<b>ABV %</b>	<b>Price</b>
Discovery Sauvignon Blanc (France) Bright, lively, green and herbal. Full bodied with lemony fresh finish.	12.5	£21.50
Discovery Merlot (France) Juicy red merlot from Languedoc, with black cherry and raspberry flavours.	13.0	£21.50
Discovery Syrah Rose (France) Versatile and refreshing with rose, raspberry and red plum flavours.	12.5	£21.50

*A more extensive wine list is available on request.*

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