

La Peniche

unique dining experience

Dinner 2course €27.50 – 3course €34.50

€5 cruise fee per head

Today's fresh Soup (V)

Charlemont Bridge Smoky

Gratin of Haddock, Cherry Tomatoes, Onions and Parmesan Cheese

Vol au Vant of Asparagus and Baby Spinach (V)

with Wild Mushroom and creamy WhiteWine Sauce

Crispy Duck Leg Confit

with glazed Pinapple and sweet Chilli Sauce

Chicken Liver Pate in Ruby Port

with mixed fresh Salad and crusty Baguette

La Peniches' Beef Stroganoff

cooked in Crème Fresh, with Wild Mushrooms, Carrots, Onions and creamy Mash

Roast Free Range Chicken Brest

served with Celeriac and Truffle Puree, Green Beans and Pinot Noir Sauce

Pan Fried Toulouse Sausages

with Green Lentil Ragout, braised Cabbage, Mash Potatoes and Apple Cider Sauce

Today's fresh Fish

Broccoli and Tomato "Provincial", baby boiled Potatoes and Lemon Butter Sauce

Hand rolled Canneloni (V)

filled with Spinach, Aubergines and Courgettes
served with Tomato and Bechamel Sauce



Home Made Chocolate Brownie with Crème Anglaise

Raspberry Vanilla and Baileys Mousse



Service charge of 10% for parties of 6 or more.

If you have any dietary requirements please inform your steward

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CHAMPAGNE

- Champagne Brut Louis de Sacy €65
- Prosecco – Cipricano Grandessa €7.50 / €36
- Kir Royal with a drop of crème de cassis €7.50
- Raspberry Bellini €7.50

WHITE

- Italy Pinot Grigio 2008 - La Casada – *ripe pear note, nice acidity* €6.75 / €26
- Gavi 2008 - Cesare Pavese – *wild, intense aromas, full and soft* €32
- France Sancerre 2008 – Moulin des Vrilleres - *aromatic, floral, fruit and citrus overtones* €34
- Muscadet 2009 – Domaine de la Louvetrie – *powerful fruit, excellent finish* €30
- Chablis 2009 – Savary- *smooth with a vanilla hint, dry ending* €38
- Chile Sauvignon Blanc 2009 – Sierra Grande – *light, easy to drink, medium dry* €5.95/ €23

ROSE

- France Touraine Rose 2008 Domaine Michaud - *fresh and fruity, well balanced, elegant* €6.95/€27

RED

- NZ Pinot Noir 2008 - Paddy Borthswick – *light taste, good acidity* €34
- Italy Montepulciano 2009 – Bacchus – *wooden taste, deep fruit, good balance* €28
- Chianti 2008- Guido Gualandi – *deep wooden taste, robust and rich* € 31
- France Merlot-Cab Sauvignon 2007 – Domaine Brichot – *fruit driven, medium heavy* €6.75/ €27
- Gigondas 2008 Grand Montmirail – *top class, heavy, ruby red color, powerful velvet finish* €39
- Shiraz 2008 – Vedilhan – *oak barrel ,floral finesse,* €29
- Chile Cab Sauvignon 2009 – Sierra Grande – *medium dry, light color, wooden taste* €5.95 / €23

DESSERT WINE

- France Coteaux de Layon 2006 - Anjou – *sweet finish, vanilla and caramel taste* €6.95 / €34

Chilled bottled beers €4.95

Cider & Guinness €5.50

All spirit mixers €6.95

Vodka, Gin, Jameson, Bacardi, ,Havana, Captain Morgan, Jack Daniels
with Coke, Diet Coke, 7up, Club Orange, Orange Juice, Cranberry Juice,
Tonic Water, Ginger Ale

All liqueurs on the rocks €5.80

Jameson, Baileys, Cointreau

Soft drinks €2.50

bottled water (still or sparkling) €3.95

