

Dining on-board

Royal Research Ship

Discovery

DUNDEE



DISCOVERY WARDROOM DINNER PACKAGES

Inspiring venue.....unique location

For that truly special occasion, up to fourteen people can dine in the magnificent mahogany panelled Wardroom aboard RRS Discovery where Captain Scott and his officers' dined in Antarctica from 1901-1904.

Dining is totally private with your own Chef and Waiting Team.

Discovery is the ideal venue for that special occasion.

There are two packages to choose from, please note that all guests must have the same menu.

However, with prior notice we can cater for any special dietary requirements.

The packages are based on a minimum of 10 persons.

A suggested itinerary for the evening would be:-

19:00 Guests arrive and piped aboard RRS Discovery

19:30 Private tour, above and below decks (this tour will last approximately 45 minutes)

20:30 Dinner served in the Wardroom at the Captain's table

12 midnight - Guests depart. Haste Ye Back!

Whether it is a special occasion or entertaining clients we would welcome the opportunity to help you celebrate in style

For further information email: conferences@dundeeheritage.co.uk or call the Conference Department on 01382 30 90 60



Formed in 1985, Dundee Heritage Trust is a registered charity dedicated to the guardianship, preservation, and portrayal of Dundee's Heritage in ways that educate, inspire and enlighten current and future generations.

CAPTAIN'S DINNER - £95 including vat, per person

Piper to welcome guests upon arrival
Drinks reception –glass of sparkling wine, selection of canapés
Guided tour of RRS Discovery
Deluxe three-course meal (all guests must have the same starter, main course and dessert)
2 x Boat Posies, customised menu cards and place names

Starters

Goats cheese & red onion tart, crisp leave, tomato dressing
Warm haggis beignet, potato puree, swede & onion salsa
Chicken & soft herb ballotine wrapped in Ayrshire bacon, pickled vegetables, Arran mustard & cider dressing
Whipped blue cheese, pear & candied walnut salad, mustard dressing

Main Courses

Slow cooked Scottish beef, red wine gravy, buttered vegetables, roast potato
Loin of pork, soft herb, crushed potato & vine cherry tomato, fine beans, smoked garlic
Breast of Grampian chicken wrapped in pancetta, fondant potato, creamed cabbage, rosemary carrot, port jus
Shetland salmon, candied scallop, sweet corn & chorizo dressing, potato biscuit

Desserts

Whisky pannacotta, orange & thyme syrup, ginger biscuits
Pear tart tatin, star anise & cinnamon caramel sauce, whisky & fudge cream
Baileys Irish cream cheese cake, coffee biscotti crumb, golden raisin puree
Treacle tart, clotted cream, maple & lemon syrup

Freshly Brewed Fair Trade Tea/Coffee & Scottish Tablet OR Mints OR Popping Candy Truffles

Intermediate Courses -

Soup £6.00 per person / Sorbet £4.00 per person / Cheese £11.00 per person

Soups – Tomato & Roasted Red Pepper, Basil Oil / Traditional Cock-A-Leekie / Smoked Haddock & Potato Chowder

Sorbets – Champagne & Lime OR Strawberry & Mint

Cheese Course – Selection of Scottish & Island Cheeses, Hebridean & Arran Oatcakes, Plum Chutney

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ADMIRAL'S DINNER - £110 including vat, per person

Piper to welcome guests upon arrival
Champagne reception with a selection of canapés
Guided tour of RRS Discovery
Sumptuous four-course meal (all guests must have the same starter, main course and dessert)
Discovery Port to Pass
2 x Boat Posies, customised menu cards and place names

Starters

Smoked breast of duck, honey comb, Tahoon cress, cider vinaigrette, candy apple
Chicken & soft herb ballotine wrapped in Ayrshire bacon, pickled vegetables, Arran mustard & cider dressing
Scottish smoked salmon, blini, caviar crème fraîche, afila cress, caper & lemon oil
Confit pork in a rosemary crumb, pickled vegetable, mustard dressing, pea salad

Main Courses

Sea trout, crushed potato & soft herbs, seasonal greens, tomato & lemon dressing, coriander leaf
Roast loin of lamb, layered cream potato cake, petit carrot & rutabaga with kale, sherry jus
Fillet of beef, rosti cake, spinach, Mediterranean vegetables, burgundy reduction
Slow roasted pork, lobster tempura, black pudding, creamed potato, ginger carrot

Desserts

Poached rhubarb pannacotta, pomegranate consommé
Angostura bitter & lime parfait encased in chocolate, vodka jelly, confit orange salad
Fudge tart, salted caramel popcorn, vanilla cream
Classic bitter chocolate & raspberry tart, Madagascar vanilla cream, chocolate guettine wafer, berry compote

Freshly Brewed Fair Trade Tea/Coffee & Scottish Tablet OR Mints OR Popping Candy Truffles

Intermediate Courses

Soups - Tomato & Roasted Red Pepper, Basil Oil / Traditional Cock-A-Leekie / Smoked Haddock & Potato Chowder

Sorbets - Champagne & Lime OR Strawberry & Mint

Cheese Course - Selection of Scottish & Island Cheeses, Hebridean & Arran Oatcakes, Plum Chutney

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Vegetarian Options

Starters

Smoked aubergine caviar, Tabbouleh dressing, saffron & roasted red pepper cous cous bound in a Moroccan cream
Beetroot & fig, goats curd, truffle honey, baby onion cress
Herb crumbled polenta, roast red pepper & tomato stew, chive sour cream, coriander cress
Aubergine & goats cheese press, chilled smoked tomato consume, pickled carrot slaw
Duo of melon, berry nage, mint & sugar crumb, tropical fruit foam
Whipped goats cheese, beetroot three ways, micro leaf, candied sherry walnuts
Baby pear, blue cheese & chive press, walnut bread crout, basil salad, mustard & sweet lemon thyme dressing

Mains

Caramelised endive tart, vegetable barigoule, truffle mash, celery cream
Pumpkin & thyme risotto, parmesan shavings
Tempura of broad bean & vegetables, Jasmine rice, pineapple sweet & sour, soya dip
Sun blush tomato, potato gnocchi finished with basil oil
Pickles vegetables, braised baby gem enriched with butter, glazed goats cheese, pepper crumb, white bean puree
Sesame crusted tofu, bok choy, honey & carrot puree, coriander cress, ginger & soy dressing
Slow roast tomato & feta linguine, parmesan cream

Children's Menu Suggestions...

Children's 3 course meal @ £28 including vat, per child (aged 12 or under) includes 4 soft drinks

Starters

Potato Wedges with BBQ Dip
Cheesy Garlic Bread
Seasonal Fruit and Melon Salad, Berry Coulis

Main Courses

Roast Breast of Chicken with Gravy, Mashed Potatoes, Carrots and Peas
Home Made Burgers, Potato Wedges and Ketchup, Crisp Salad
Oven Baked Macaroni Cheese and Garden Salad

Desserts

Berry Jelly and Vanilla Ice Cream
Apple Crumble with Custard
Chocolate Mousse, Honey Comb Cream

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Wine List

	ABV %	£Bottle
CHAMPAGNE (75cl)		
Jacquart Rose, Champagne	12.5	53.00
<i>Lively, vibrant cherries and strawberries.</i>		
Jacquart, Brut Champagne	12.0	48.00
<i>A floral fanfare, with a just-baked biscuit welcome.</i>		
 SPARKLING WINE (75cl)		
Marquis de la Tour Brut (France)	11.0	26.50
<i>Emphasis on crisp, fresh fruit with soft green apple, lemon and peach flavours and a gentle fizz.</i>		
 WHITE WINES (75cl)		
Discovery Sauvignon Blanc (South Africa)	12.5	19.50
<i>On the nose there is masses of passion fruit and nectarine, along with herbal nuances. On the palate it is full-bodied for a Sauvignon, with a mid-palate richness and loads of fruit on the finish.</i>		
San Abello Sauvignon Blanc (Chile)	12.0	23.00
<i>Tropical, green apple and gooseberry fruit flavours palate in this easy drinking wine</i>		
Finca Valero Macabeo (Spain)	12.5	23.00
<i>Fun and fruity white wine with plenty of refreshing flavours of vibrant peach and apple</i>		
Operetto Garganega Pinot Grigio della Venezie IGT (Italy)	12.1	23.50
<i>Floral nose of jasmine and honeysuckle that is fresh and zesty on the palate</i>		
Macon-Villages Cave de Lugny (France)	12.7	32.00
<i>Pale yellow, this wine offers an intense floral and fruit nose. Citrus, apple and peach aromas on the palate with mouthwatering finish.</i>		

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	ABV %	£Bottle
DESSERT WINE (35cl)		
Graham Beck Rhona Muscadel (South Africa)	15.5	30.00
<i>Rich straw colour with delicate orange rind flavours and grapey freshness on the palate. The wine has an amazing rich lengthy finish</i>		
ROSE WINES (75cl)		
Conto Vecchio Pinot Grigio Blush (Italy)	13.5	25.00
<i>The nose is fruity, slightly floral and pleasant; particularly crisp and balanced palate.</i>		
RED WINES (75cl)		
Discovery Merlot/Shiraz Cabernet Sauvignon (South Africa)	12.5	19.50
<i>A juicy red blend from an excellent sloping vineyard in Paarl, offering bright cherry and plum fruit with notes of spice and vanilla.</i>		
Castillo Viento Joven Tinto Rioja (Spain)	12.0	25.50
<i>Juice, easy going Rioja with a gently perfumed nose & soft underbelly of raspberry, strawberry & red cherry fruit flavours on the palate</i>		
Cotes du Rhône Rouge Louis Bernard (France)	13.5	31.50
<i>Cherry red in colour with bursting aromas of red & black berries. Ample, velvety and fruity.</i>		
San Abello Merlot (Chile)	14.0	23.00
<i>Soft, smooth easy drinking wine with juicy, plummy Merlot fruits both on nose and palate</i>		
Finca Valero Tempranillo Garnacha (Spain)	12.5	23.00
<i>Soft fruity, easy-going red with bags of strawberry and raspberry fruit with a twist of pepper to finish</i>		

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Testimonials

'This was an evening to remember for us. Excellent food and wine, well served with all the attention to detail you'd expect from a top class restaurant 'on shore'. Add the fantastic ambience and history, truly memorable for a 'special' birthday. Well done the Discovery Crew!

Rodger Brunton

Dining on RRS Discovery is something I have always wanted to do. And it lived up to expectation: it was splendid. Everything was organised to perfection so that it was a unique and memorable occasion. Excellent venue, great food and wine and dedicated service. Ambiance, presentation, floral tributes, and atmosphere – all were there in perfect harmony. I know that you have provided for me a day to remember and I am sure that my guests feel that they too have experienced a unique occasion. Thank you to all of you – chef, waiters, tour guide and organisers.'

Cynthia

Please except our sincere thanks for what can only be described as a truly magnificent night on the Discovery. It was everything we had hoped for and certainly will be a treasure life long memory. The bagpipe entertainment was loved by everyone. It will be a pleasure to tell folk just what a fabulous experience we have had on this ship, it felt as if it was our honour to be part of this evening.

Sue

We had a wonderful evening on board the Discovery. From the moment we arrived and were piped aboard to the moment we left everyone concerned made sure that our evening went smoothly. The staff made my birthday celebration a night to remember for all the right reasons!

Jane Batchelor

'Our night was fantastic- my sister had a great surprise. The staff couldn't have been more helpful, and the food was wonderful. My sister felt that everybody had 'pulled out all the stops' to make sure the evening was memorable. I haven't stopped telling everybody about it.

Thank you again for a superb evening'

Elaine Anderson

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