# Dining on-board ROYAL RESEARCH SHIP MADE IN DUNDEE | DESIGNED FOR ADVENTURE

# Private dining on the ROYAL RESEACH SHIP DISCOVERY

In 2000 RRS Discovery was officially designated as one of the most important historic ships in the United Kingdom. She was named as part of the National Historic Ships Committee's Core Collection of vessels, described as having 'pre-eminent national significance in terms of maritime heritage, historical association or innovation of technology'. Discovery fits all three categories of significance.

The Trust offers guests the chance to experience private dining on the RRS Discovery in the atmospheric mahogany panelled Officer's Wardroom where Captain Scott and his officers dined in Antarctica from 1901-1904. This is a truly magnificent and magical venue for any celebration.

For further information email:

conferences@dundeeheritage.co.uk or call the Conference Department on 01382 309077

Discovery Point, Riverside Drive, Dundee. DDI 4XA















# DISCOVERY WARDROOM DINNER PACKAGE

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.

RRS Discovery is the ideal venue for that special occasion. Please note all guests must have the same menu, however, with prior notice we can cater for any special dietary requirements.

Personalised menus, name cards and floral decorations for the table are all provided as part of the package. The package is based on a minimum of 10 persons.

A suggested itinerary for the evening would be:-

19:00 – your evening begins with a drinks reception served on the main deck of RRS Discovery.

19:30 – guided tour of RRS Discovery. Prepare to go on a journey of exploration as your tour guide whisks you off to discover what life was like in the Antarctic.

20:15 – dinner is served in the wardroom. Relax in the wardroom as your waiting team serve up a gastronomic delight.

12:00 - guests depart. Haste ye back.

Whether it is a special occasion or entertaining clients, let us help you celebrate in style.

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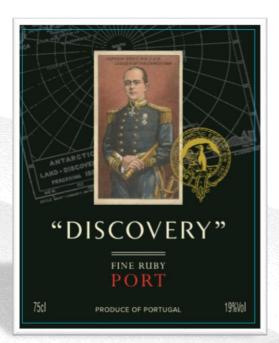












# **CAPTAIN'S DINNER - £160** including vat, per person.

#### **Starters**

Poached salmon and monkfish terrine with toasted sour dough
Pan fried queen scallops, with Stornoway black pudding disc and minted pea puree
Gateau of haggis neeps and tatties, with a malt cream sauce
Butternut, emmental and quinoa roulade with pickled greens
Smoked chicken with baby gem, bacon and garlic toasted rye bread
Mushroom ravioli, with garlic oil, mache and sunblush tomatoes

#### **Intermediates**

Pea and cucumber soup laced with wild rocket Roast plum tomato and sweet pepper soup with chive crème fraiche Blood orange sorbet Champagne sorbet

#### **Main Courses**

Pan fried fillet of Angus beef with fondant potato, asparagus spears and red wine infused demi
Roast loin of venison with glazed carrot, potato rosti, buttered spinach and truffle jus
Cod wrapped in parma ham, served with glazed vine tomatoes and diced garlic butter roast potatoes
Corn fed chicken with spring onion mash, open field mushroom, spinach, tomato concasse and rich demi
Glazed darne of Scottish salmon, served with fondant potato, sautéed green beans, red onion and lemon dill butter
Pumpkin tortellini with pumpkin puree, toasted pine nuts and rocket pesto

#### **Desserts**

Drambuie crème brulee with mini shortbread rounds

Vanilla panna cotta with malt laced Gowrie berries

Chocolate box butter shortbread, chocolate mousse, caramel cream, berry coulis and glazed strawberry

Mint chocolate cheesecake with mango dressing and sweet whipped cream

Poached pear set on crushed meringues, coated with a rich chocolate sauce and served with vanilla ice cream

Glazed baked apple tart, served with a warm egg sauce

#### To finish

Tea, coffee and Scottish tablet











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 future generations.



# Make you evening even more memorable with optional upgrades

If you would like us to provide any entertainment for your evening, we have a wide range of options available. Choose from:

Piper to welcome your guests on board RRS Discovery 'Blaw and Squeeze' bagpipe workshop Musicians to entertain you during or after dinner Magician to perform at the table

Prices available on request

#### **UPGRADES AND EXTRAS FOR YOUR EVENING**

Upgrade your drinks reception. If you would prefer champagne reception instead of prosecco, we can provide an upgrade to Poilvert-Jacques Brut champagne for only £10 per person.

Add a final course to your meal: Why not complete your meal with a selection of Scottish cheeses, served with a bottle of port for the table. Add this to your evening for only £15 per person.

#### A MEMORABLE GIFT

Ask about our gift range which can be gift wrapped and presented as a memorable and evocative memento for those dining on the Royal Research Ship *Discovery* or attending events and conferences.











## **WINE LISTS**

#### **DISCOVERY WINES - Wines with heritage.......**

The Discovery Wine Range offers a real sense of history. Our wine labels are all based on the caricatures drawn by crew member A J Bloggs during the Antarctic winter of 1901 and 1902 for the South Polar Times.

The publication was produced for the crew of Discovery during the British Antarctic Expedition of 1901-04 and had the lowest possible circulation for any newspaper in the world. A fact that would bring tears to the eye of any media mogul. Every single person on the continent of Antarctica read it. For good measure, the paper also had a startlingly impressive list of editors that included polar exploration leader Ernest Shackleton.



#### The Wines

**The Pilot** - Albert Armitage **Sauvignon Blanc**, Pays D'Oc, France

£24.50 75cl

'Fantastic rich varietal flavours; pronounced aromas of green apples followed by rich, dry fresh fruit characteristics with a long elegant finish'.

The Parsenger - Sir Ernest Shackleton

Merlot, Pays D'Oc, France

£24.50 75cl

'Round, fruity and well balanced with plum and berry flavours and a smooth finish, all supported with ripe tannins'

Our Charlie - Charles Royds

Syrah Rosé, Pays D'Oc, France

£24.50 75cl

PAYS D'OC Indication Géopgraphique Protétée

'Dry and easy drinking; refreshing with a delicious crisp fruit finish. A wine to put a smile on your face'.

Don't forget after dinner drinks.....

#### **After Dinner Drinks**

Discovery Chocolate Card, Fine Ruby Port £32.50 75cl
Robert Falcon Scott was born in 1868 and began his naval career as a cadet at the age of 13. He was appointed the leader of the 1901-04
British National Antarctic Expedition. The picture of Scott on the label of the port bottle is a commemorative Chocolate Card issued by Fry's chocolate in 1913.

Discovery Whisky, 12 yo highland malt whisky £42.50 75cl Luxuriant mouthfeel with a satisfying warmth, honey hints and slight vanilla notes combine to make this whisky great for just sipping after a meal with good company. The Discovery whisky label is based upon the Challoner's whisky supplied to the crew of Discovery for the 1901 – 04 Antarctic Expedition. \*Gift item only for consumption off the premises. Whisky consumed on RRS Discovery by glass.











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# **WINE LISTS**

# **Sparkling and White Wine Selections**

## Champagne

Veuve Clicquot Brut NV - Champagne, France.	£95.00	<b>75</b> cl
Poilvert-Jacques Brut, NV – Champagne, France.	£45.00	<b>75</b> cl
Poilvert-Jacques Rose, NV – Champagne, France.	£45.00	<b>75</b> cl

# **Sparkling Wine**

Mionetto Black Label Prosecco – Conegliano, Italy	£26.00	75cl
Folander Prosecco Brut, NV – Treviso, Italy	£28.50	75cl
Folander Prosecco Rose, Brut, NV – Treviso, Italy	£28.50	<b>75</b> cl
Castillo Perelada Cava, Brut NV – Spain	£26.50	75cl

#### White Wine

Sauvignon Blanc, - Discovery House Wine, France.	£24.50	<b>75</b> cl
Terrasses de la Mar , Picpoul de Pinet, Languedoc, France.	£26.00	<b>75</b> cl
Marques de Altillo Blanco 2018, Rioja, Spain.	£26.00	<b>75</b> cl
Pinot Grigio Nello 2018, IGT Puglia, Italy.	£25.00	<b>75</b> cl
Orvietto Classico, Gran Picco 2016 DOC, Umbria. Italy.	£26.50	<b>75</b> cl
Chenin Blanc Mooiplaas 2018, Stellenbosch, South Africa.	£29.50	75cl
Sauvignon Blanc Green Lip 2017. Marlbourgh, New Zealand	£29.00	75cl
Viognier The Pitmaster 2014, Limestone Coast. Australia.	£24.00	75cl

#### **Red Wine Selections**

## **Red Wines**

The Parsenger, Merlot – Discovery House Wine, France.	£24.50	75cl
Cote du Rhone 2017, Mazets de St Victor, Rhone, France	£26.00	75cl
Vina Amate Crianza 2014, Rioja, Spain.	£26.00	75cl
Schola Sarmenti Criteria Primitivo 2016, Puglia, Italy.	£27.00	75cl
Amarone della Volpolicella Classico 2015, Veneto, Italy	£44.50	75cl
Mooiplass Pinotage 2016, Stellenbosch, South Africa.	£26.50	75cl
Homestead, Pinot Noir 2013., Marlbourgh, New Zealand	£27.50	75cl
The Pitmaster Shiraz/Viognier 2013, Australia.	£25.50	75cl

#### Rosé

Our Charlie, Syrah Rosé – Discovery House Wine, France.	£24.50	<b>75</b> cl
Château Routas Rouvière Rosé 2018, Vins de Pays, France.	£26.50	<b>75</b> cl
Pinot Grigio Rosato, La Casada, IGT, Puglia, Italy.	£27.00	<b>75</b> cl
Tavel Rose 2015, Les Eglantiers, Rhone, France.	£35.50	<b>75</b> cl

We offer a range of fine wines please request a copy of our full wine list.

We try and offer an interesting and varied selection wines to cover most circumstances, however if you wish a specific wine please contact us and we will endeavour to supply the wine or something similar.











#### **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

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

'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









