



YEAR OF FOOD & DRINK SCOTLAND 2015



Food for Thought

During the course of the 2015 Year of Food and Drink, and in order for NorthLink Ferries to have an integral share in the journey towards Scotland becoming a Good Food Nation, we pledge to continue our local food and drink sourcing strategy in order to maximise our use of produce from Orkney, Shetland and the North East of Scotland, in particular from sustainable, ethical and traceable sources.



NorthLink Ferries will increase the visibility of Scottish produce and products to help showcase and celebrate the seasonal variety and quality of our food and drink for the benefit of visitors from home and abroad. In so doing, NorthLink Ferries will provide healthy and affordable options that celebrate the local origins of food, and its contribution to health and the economy of the Northern Isles and the North East of Scotland.

You'll see a selection of our current food offer to the right – please see over for our local supplier list and food map

STARTERS

- Soup of the day made from fresh local produce with Crusty Roll. **£3.95**
- Local Hot-Smoked Salmon with Brown Bread and Horseradish Dip. **£5.20**
- Melon Pot (v) - a medley of seasonally available melon. **£4.15**
- Garlic Mushrooms with pepper sauce, croutons and mixed leaf salad. (v) **£4.15**

MAIN COURSES

Half portions of main courses are available at **£5.25**

- Dark Island Beef and vegetable pie topped with puff pastry. **£9.25**
- Chicken Tikka Masala with rice, naan bread and a tangy mango chutney. **£9.25**
- Fish and Chips - Locally caught fillet of Haddock in an Island beer batter. **£9.45**
- Macaroni Cheese topped with Orkney smoked cheese. (v) **£7.95**
- Steamed Salmon with shredded courgette and a carrot dill hollandaise sauce. **£9.45**
- Lonnie's Italian Meatballs with Spaghetti in a tomato sauce. **£8.95**
Created by Lonnie Paton (10) from Hamnavoe Primary School
- Crispy Chicken Fillets served with Garlic mayonnaise dip. **£8.70**
- Chef's Special using local ingredients where possible. **£8.45**
- Vegetarian Chef's Special. (v) **£7.95**

FROM THE GRILL

- Premium Orkney "Gold" 8 oz rib eye steak with salad, onion rings and fries or potatoes. (There will be a £4 supplement for steak for those who have prebooked a meal deal). **£15.50**
Pepper Sauce. **£1.95**
- The Viking Burger - an Orkney beef burger with fries, tomato, relish and a salad garnish. **£8.45**
Add bacon or cheese **£1.50** or both **£1.95**
- Chicken Burger with salad and Sweet Chilli Dip. **£7.95**
- Freshly Baked Jacket Potatoes (v) with a range of fillings to choose from. Choose from tuna, cheese, coleslaw, or baked beans. **£4.50**
Chicken Tikka Masala filling **£0.50** extra. Choose a second filling for **£0.50**

SALAD CHOICE

- Selection of seasonal salads with dressings (v) Large **£4.35** / Small **£3.85**

KIDS FERRY SPECIAL

Served in your very own NorthLink Ferry Boat with New Potatoes or Fries, Juice and Fruit or a Walls Mini Milk

- Fillet of Fresh Haddock in batter. **£4.95**
- Healthy Cheese and Tomato Pizza. (v) **£4.95**
- Lonnie's Meatballs with Spaghetti. **£4.95**
- Peerie Burger in a bun. **£4.95**
- Crispy Chicken Fillets. **£4.95**

PANINI RANGE (Available from the Bar)

- Honey Roast Ham and Orkney Cheese **£4.25**
- Chicken Tikka **£4.25**
- Brie and Cranberry **£4.25**

DESSERTS

- Orkney Fudge Cheesecake. **£5.25**
- Apple Flan. **£4.70**
- Hot Sweet of the Day. **£4.70**
- Dylan's Hot Waffles with chocolate sauce and ice cream. **£4.95**
Created by Dylan McKay (5) from Sandwick Junior High School
- Orkney Ice Cream (vanilla, strawberry, choc or toffee). Tub **£3.10** / Bowl **£5.50**

BREAKFAST

All you can eat breakfast only £9.95 available in The Feast Restaurant or why not try our Continental Breakfast for only £6.95

Up to two kids (under 16) eat breakfast for free with every adult breakfast bought
Our "Lite Bite" alternative breakfast is available in the Midships Lounge and on the Hamnavoe in the Feast Restaurant.

Our Local Suppliers

NorthLink Menu item

1. Hot-Smoked Salmon
2. Salad Dressings
3. Cheese for Paninis and Macaroni
4. Haddock
5. Beer for Fish & Chips
6. Orkney Gold Rib Eye, Viking Burgers, Meatballs
7. Orkney Fudge
8. Orkney Ice Cream
9. Biscuits

Sourced from

McNabs Kippers
Ola Oils
Island Smokery
Sustainable Seafoods
Orkney Breweries
Williamson's Butchers
Argo's Bakery
Crantit Dairy
Caithness Biscuits

Base

Lerwick, Shetland
Inverurie, Aberdeenshire
Stromness, Orkney
Peterhead Aberdeenshire
Quoyloo, Orkney
Kirkwall, Orkney
Stromness, Orkney
Kirkwall, Orkney
Thurso, Caithness



Meet our Suppliers J. W. GRAY & Co.



J.W. Gray & Co (Orkney & Shetland) take great pride in having the opportunity to supply Serco NorthLink ferries with a wide range of goods and services straight from our depots in Kirkwall and Lerwick

Our buyers ensure that where possible we incorporate as many locally produced products on board as possible. We are proud to have a supply chain partnership with nearly all of Orkney and Shetland's food and drink manufacturers giving passengers a unique insight into the very best the Northern Isles has to offer.

J.W. Gray & Co prides itself in being a locally owned and run business employing local people in both Orkney & Shetland. The company sponsors and supports many local charities and events and has a unique social partnership with the schools services department and the Moving on project giving people who deserve an opportunity in life the benefit of work experience.



For more info:

<http://www.northlinkferries.co.uk>
<http://www.twitter.com/nlferries>
<http://www.facebook.com/NorthLinkFerries>



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