



"I am pleased to offer a specially created Gala Dinner Menu for your enjoyment this evening. I wanted to develop some dishes with ingredients that combine the British tradition and sense of occasion of a black tie night on board a P&O Cruises ship but to give them a fresh and new approach. The dishes featured on this page are real favourites of mine that I am sure you will love"



## Marco's Menu

### FRESH ASPARAGUS SPEARS

Soft Poached Egg\* and Sauce Mousseline with Fines Herbes (v)

### CREAM OF MUSHROOM AND WHITE WINE SOUP

Fricassée of Forest Mushrooms in Parsley Persillade (v)

### NEW ENGLAND SPLIT LOBSTER IN MORNAY SAUCE

served on a Pillow of Truffle Creamed Potatoes and Parmesan Pangrattato, Tender Stem Broccoli Florets and Green Beans

### PROSECCO POACHED STRAWBERRIES

Vanilla Set Cream and Langues de Chat Biscuit

## Today's Recommended Wines:

### Champagne

Lanson Gold Label, Brut, Vintage 2005 £48.00

Intense nose revealing notes of candied fruits, grape jam, acacia and lime. A full bodied, rich and complex wine with a long lasting finish.

### Loire White

Sancerre, Domaine du Nozay £22.50

Multi-award winning Sancerre from a passionate, winemaking family. A perfect accompaniment for seafood and Goat's cheese Souffle.

### Bordeaux Red

Corney & Barrow Saint-Émilion £ 24.95

Founded in 1780, Corney & Barrow has used centuries of experience to seek out the best producers to bottle under its own label. This is a Merlot dominated blend, soft and warming from one of the most famous wine regions in the world.

(v) - Denotes vegetarian choice

\* whilst all the food we serve on board is prepared to the highest health and safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Some of our products may contain allergens, if you are sensitive to any of these, please speak to a member of staff before dining. Please note that some of these dishes may contain nuts or nut extracts.

Saturday 20 August 2016

Your Executive Chef is Stuart Pitcher

## Starters

Marbled Game, Pear and Pine Nut Terrine  
Oxford Sauce, Quince Jelly and Toasted Brioche

Oak Smoked Scottish Salmon\*  
Capers, Red Onion and Brown Bread

## Soup

Petite Marmite with Beef, Chicken and Vegetables  
Baguette Crisp Breads

## Main Courses

### Pan-fried Sea Bass Fillet

Saffron Scented Mousseline Potatoes, Sweet Roasted Peppers and Green Beans

### Mint Crusted Cannon of Lamb\*

Dauphinoise Potatoes, Green Beans, Port Glazed Shallots and a Redcurrant Jus

### Breast of Gressingham Duck\* with Black Cherry Sauce

Chantenay Carrots, Dauphinoise Potatoes and Green Beans

### Prime Roast Forerib of Beef\*

Château Potatoes, Green Beans, Tomato Provençale and a Red Wine Sauce

### Twice Baked Goat's Cheese Soufflé\*

Roasted Beetroot and Rosemary Bruschetta (v)

## Desserts

### Pear Tart Tatin

Vanilla Pod Ice Cream

### Chocolate Mousse Cake

with a Praline Centre and Hazelnut Florentine

### Ice Creams

Vanilla, Peach and Mango, Maple and Walnut

### Sorbet

Passion Fruit

## Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

## Dessert Wine

Rubis Chocolate Wine (75ml) £3.50

## After Dinner Liqueurs

Martell\*\*\* (25ml) £3.25 (50ml) £6.50  
Graham's Port (50ml) £3.50 (100ml) £7.00