

Medina
Restaurant



AURORA

LUNCHEON MENU

Tuesday 9th September 2008 Your Executive Chef is Carl Withers

HALF BOTTLES OF WINE TO COMPLEMENT YOUR LUNCH

FRENCH WHITE

Nony Borie

£7.50

Lovely aromatic nose. This wine is well balanced, crisp and elegant with plenty of juicy ripe fruit.

FRENCH RED

Vin de Pays Rouge

£5.50

A subtle wine of soft blended Merlot fruit.

FRENCH RED

Cotes Du Rhone

£8.00

Easy drinking wine with an aroma of blackberries and a hint of pepper & vanilla.

SPANISH RED

Tempranillo/Merlot

£6.50

Full bodied wine with a pleasant finish

BURGUNDY WHITE

Chablis Cuvee La Chablisienne

£8.00

Classic Chablis, with an elegant fruitiness to balance the crisp acidity.

Lighter Options

A selection of dishes created to reflect today's awareness of lighter, more balanced options, using low fat yoghurt, cheese with no added salt or full fat dairy products.

Nicoise Salad

tuna, quail's egg, French beans, tomatoes, potatoes, anchovies & black olives

Baked Stuffed Peppers V

filled with ratatouille and served with pesto

Fan of Melon with Ricotta Cheese and Strawberry Coulis

Cafe Bordeaux & Pennant Grill

An alternative, informal dining option open for dinner 6.30pm - 9.30pm

Located on Deck 8 Port Side and Deck 12 Aft

V Denotes vegetarian choice

Please note that some of these dishes may contain nuts or nut extracts

STARTER

Egg Mayonnaise on Russian Salad **V**

SOUP

Cream of Celery & Stilton Soup **V**

MAIN COURSE

Plaice Fillet dipped in Egg & Chives
served with lemon

Pan-fried Pork Cutlet
with sage jus and apple compote

Goan Fish Masala Curry
served with rice, condiments and pooris

Spicy Chicken Chimichanga
shredded chicken with salsa, onions & chilli wrapped in a floured tortilla
served with Mexican salad, guacamole & sour cream

Baked Jacket Potato **V**
topped with baked beans and Cheddar cheese

Lyonnaise Potatoes, Broad Beans

Baked Ham, Roast Turkey, Pork & Egg Pie
served with a seasonal side salad and choice of dressings

Choose From: Seasonal Salad Leaves, Tomato, Cucumber,
Radish, Spring Onions, Beetroot, Potato Salad and Coleslaw

DESSERT

Gooseberry & Pear Cobbler with Vanilla Sauce

Peach Melba

Vanilla, Chocolate and Pistachio Ice Creams
Sweet Sauces: Butterscotch, Chocolate, Melba

A Selection of British and Continental Cheeses
with biscuits and fresh fruit

Freshly Brewed Coffee, Decaffeinated Coffee, Cappuccino, Espresso, Speciality & Decaffeinated Tea