

## Starters and Soup

### Chicken Liver Parfait

Balsamic Jelly and Lavash Flatbread

### Creamed Blue Cheese

Mixed Endive and Candied Walnut Salad (v)

### Wild Mushroom Risotto

Glazed Shallots and a Red Wine Dressing (v)

### Hampshire Chalk Stream Hot Smoked Rainbow Trout

Horseradish and Avocado Mousse

### Atlantic Prawn Cocktail P&O Cruises Favourite

Homemade Marie Rose Sauce and Brown Bread

### Salad Lyonnaise (also available as a main course)

Pancetta, Egg, Shallots, Frisee Lettuce and Croutons with a Red Wine Vinegar Dressing

### Cream of Potato, Spring Onion and Goat's Cheese Soup (v)

### Minestrone Soup

Pesto Oil (v)

### Cream of Tomato Soup P&O Cruises Favourite

Basil Oil and Croûtons (v)

## Main Courses

### Roulade of Plaice Fillet Dugléré

Double Baked Crab Soufflé\*, New Potatoes, Button Mushrooms and Garden Peas

### Skate Wings in Lemon Black Butter

Crisp Smoked Bacon and Potato Croûtons

### Roast Leg of Prime Pork

Sage and Onion Stuffing, Vichy Carrots, Green Beans, Rissolées Potatoes, Pan Gravy and Apple Sauce

### Grilled Highland Venison Liver with Air Dried Bacon and Sherry Sultanas

Hispi Cabbage, Creamed Potatoes and Butternut Squash

### Braised Pavé of Beef in Guinness

Panache of Vegetables, Colcannon Potatoes and Green Beans

### Prime Sirloin Steak\* P&O Cruises Favourite

Button Mushrooms, Confit Cherry Tomato, Green Beans, Home Fries and Béarnaise Sauce

### Regional Dish

Exec Chef to decide on board

### Tempura of Cauliflower, Broccoli Florets and Baby Corn

Tomato Quinoa and a Summer Herb Dip (v)

## Desserts

### Steamed Sticky Toffee Pudding

Vanilla Cream Sauce

### Mango and Kiwi Pavlova

Light Meringue and Cream

### Crème de Cacao Chocolate Pot

Grand Marnier Marmalade and Homemade Hazelnut Biscotti

### Sultana Brioche Bread and Butter Pudding P&O Cruises Favourite

Cream or Vanilla Custard

### Fresh Seasonal Fruit Salad

with Cream

### Ice Creams

Vanilla, Honey and Ginger, Sticky Toffee Fudge

### Sorbet

Tropical Mango

## Cheeseboard

**A Selection of Regional British and Continental Cheese with Biscuits**

## Recommended Wine

### WHITE WINE HERE – £18.00

Crisp and refreshing white with a lemony zing, all the way from Sicily

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### **Pâté de Campagne**

Beetroot and Red Onion Relish

### **Wensleydale and Apple Tian**

Caramelised Cider Apple Purée and Garden Leaves (v)

### **Rope Grown Mussels in Garlic, White Wine and Parsley**

served with Toasted French Bread

### **Summer Melon with Spicy Pineapple Chutney**

Honey Whipped Cottage Cheese (v)

### **Atlantic Prawn Cocktail** P&O Cruises Favourite

Homemade Marie Rose Sauce and Brown Bread

### **Chicken Caesar Salad** (also available as a main course)

Romaine Lettuce, Anchovies, Parmesan Cheese and Croûtons in a Creamy Caesar Dressing

### **Shrimp Chowder**

Sourdough Toasted Croûtons

### **Purée of Green Pea Soup**

Minted Gremolata (v)

### **Cream of Tomato Soup** P&O Cruises Favourite

Basil Oil and Croûtons (v)

## Main Courses

### **Pan-fried Cod Fillet with Sweet Paprika and Butter Bean Casserole**

Creamed Potatoes, Vegetable Brunoise and Sugar Snap Peas

### **Cider Cured Arctic Char**

Toasted Almandine Butter, Braised Lettuce and a Warm Dill and Sour Cream Potato Salad

### **Corn Fed Fried Chicken Breast Maryland**

Corn Hush Puppies, Banana and Barbecue Sauce

### **Breast of Partridge\* with a Game Reduction**

Roast Potatoes, Savoy Cabbage and Parsnips

### **Prime Roast Beef Sirloin\***

Roast Potatoes, Broccoli, Honeyed Parsnips and Bordelaise Sauce

### **Prime Sirloin Steak\*** P&O Cruises Favourite

Button Mushrooms, Confit Cherry Tomato, Green Beans, Home Fries and Béarnaise Sauce

### **Regional Dish**

Exec Chef to decide on board

### **Aubergine and Sweet Paprika Schnitzel**

Tomato Salsa and White Cannellini Bean Houmous (v)

## Desserts

### **Roasted Sweet Pineapple with Black Pepper**

Rum and Raisin Ice Cream and Caramel Sauce

### **Chantilly Cream and Crème Pâtissière Profiteroles**

Rich Chocolate Sauce

### **Baked Blueberry Cheesecake**

Fruit Coulis and Chantilly Cream

### **Sultana Brioche Bread and Butter Pudding** P&O Cruises Favourite

Cream or Vanilla Custard

### **Fresh Seasonal Fruit Salad**

with Cream

### **Ice Creams**

Vanilla, Coconut, Raspberry Ripple

### **Sorbet**

Orange

## Cheeseboard

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### **Potted Shrimp in Nutmeg Butter**

Warm Soda Bread

### **Tropical Papaya, Pineapple and Bamboo Shoot Salad**

Sesame and Passion Fruit Dressing and Toasted Peanuts (v)

### **Haggis and Swede Tartlet**

Whisky Cream Gravy

### **Egg Mayonnaise with Cucumber and Tomato Salsa**

Black Truffle Dressing (v)

### **Atlantic Prawn Cocktail** P&O Cruises Favourite

Homemade Marie Rose Sauce and Brown Bread

### **Niçoise Salad** (also available as a main course)

Tuna, Green Beans, New Potatoes, Cherry Tomatoes and Black Olives with French Dressing

### **Ham and Puy Lentil Soup**

### **Cream of Fennel and Leek Soup (v)**

### **Cream of Tomato Soup** P&O Cruises Favourite

Basil Oil and Croûtons (v)

## Main Courses

### **Fillet of Sea Bream in Véronique Sauce**

Crushed New Potatoes, Courgettes and Butternut Squash

### **Beer Battered Huss Fillet**

Chunky Chips, Marrow Fat Mushy Peas, Dill Pickle Wally and Stottie Bread

### **Roast Turkey with Lemon and Onion Stuffing**

Chipolata Sausages in Blankets, Roast Potatoes, Baby Corn and Brussels Sprouts with Cranberry Sauce and Pan Jus

### **Grilled Barnsley Lamb Chop\* with Rosemary and Garlic**

Anchovy Smoked Baked Potato Skins, Honey Glazed Baby Carrots and Oxford Sauce

### **Veal Steak\* Oscar**

White Crab Meat, Asparagus Spears, Courgettes, Creamed Potatoes and Hollandaise Sauce

### **Prime Sirloin Steak\*** P&O Cruises Favourite

Button Mushrooms, Confit Cherry Tomato, Green Beans, Home Fries and Béarnaise Sauce

### **Regional Dish**

Exec Chef to decide on board

### **Twice Baked Onion and Garlic Soufflé\***

Bruschetta and Cheese Sauce (v)

## Desserts

### **Warm Bakewell Tart**

Sauce Anglaise

### **Lemon Posset**

Rhubarb and Viennese Biscuit

### **Dark Chocolate Marquise**

Praline Sauce

### **Sultana Brioche Bread and Butter Pudding** P&O Cruises Favourite

Cream or Vanilla Custard

### **Fresh Seasonal Fruit Salad**

with Cream

### **Ice Creams**

Vanilla, Mint Chocolate Chip, Rum and Raisin

### **Sorbet**

Lemon

## Cheeseboard

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### **Oak Smoked Duck Breast\* and Rémoulade Salad**

Aromatic Black Cherries

### **Marinated Courgette, Houmous and Feta Salad**

Pitta Crisps (v)

### **Twice Baked Crab Soufflé\***

Shellfish Cream Sauce

### **Veal and Pistachio Terrine**

Piccalilli, Spinach, Crisp Bacon and Shallot Salad with Rye Sourdough Toast

### **Atlantic Prawn Cocktail** P&O Cruises Favourite

Homemade Marie Rose Sauce and Brown Bread

### **Chicken Caesar Salad** (also available as a main course)

Romaine Lettuce, Anchovies, Parmesan Cheese and Croûtons in a Creamy Caesar Dressing

### **Slow Cooked Beef and Caramelised Onion Broth**

### **Chilled Gazpacho**

Oven-toasted Garlic Croûtons (v)

### **Cream of Tomato Soup** P&O Cruises Favourite

Basil Oil and Croûtons (v)

## Main Courses

### **Grilled Barramundi in Lobster Butter Sauce**

Mediterranean Vegetables, Sugar Snap Peas and Polenta Chips

### **Grilled Stone Bass Fillet with a Devon Crab and Orange Bisque**

Orzo Pasta, Pak Choy and butter poached Celeriac

### **Coq au Vin**

Pomme Purée, Mediterranean Vegetables and Green Beans

### **Gammon Steak with Fried Hen's Egg**

Button Mushrooms and Chunky Chips

### **Roast Saddle of Lamb\***

Dauphinoise Potatoes, Broccoli Florets and Baby Carrots

### **Prime Sirloin Steak\*** P&O Cruises Favourite

Button Mushrooms, Confit Cherry Tomato, Green Beans, Home Fries and Béarnaise Sauce

### **Regional Dish**

Exec Chef to decide on board

### **Wild Mushroom Tartlet with a Madeira Truffle Velouté**

Julienne Vegetables and Fried Rice (v)

## Desserts

### **Bananas Foster**

Filo Pastry and Clotted Cream Ice Cream

### **Tarte au Citron**

### **Coconut and White Chocolate Panna Cotta**

Tropical Fruit Salsa

### **Sultana Brioche Bread and Butter Pudding** P&O Cruises Favourite

Cream or Vanilla Custard

### **Fresh Seasonal Fruit Salad**

with Cream

### **Ice Creams**

Vanilla, Coffee, Blackcurrant Cheesecake

### **Sorbet**

Raspberry

## Cheeseboard

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### Avocado Pear Salad

Crumbed Goat's Cheese and Raspberry Vinaigrette (v)

### Poached Highland Salmon

Dill and Lemon Yoghurt Dressing

### Sauté Lambs Kidney Turbigo

Rosemary Focaccia Bread

### Selection of Deli Meat Specialities

Mediterranean Olives, Pickled Vegetables and Continental Breads

### Atlantic Prawn Cocktail P&O Cruises Favourite

Homemade Marie Rose Sauce and Brown Bread

### Chef's Salad (also available as a main course)

Chicken Breast, Ham, Tomatoes, Cucumber, Edam Cheese, Red onion and Dill Pickle

### Oven Roasted Sweet Red Pepper Soup

Basil Oil (v)

### Purée of Broccoli Soup

Toasted Almond Flakes (v)

### Cream of Tomato Soup P&O Cruises Favourite

Basil Oil and Croûtons (v)

## Main Courses

### Paupiette of Sole with Crayfish Mousseline

Duchess Potatoes, Asparagus, Vegetable Ribbons and a White Wine Sauce

### Loch Duart Salmon Fillet

Asparagus, Poached Egg\*, Tamari Glazed Soba Noodles and Hollandaise Sauce

### Three Bird Roast

Cauliflower Cheese, Hasselback Potatoes, Leeks and Roast Chicken Jus

### Veal Cordon Bleu

Slow Baked Tomatoes, Alfredo Pasta and a Mushroom and Madeira Sauce

### Beef Stroganoff

White Rice, Broccoli, Glazed Beetroot, Sour Cream and Dill Pickle

### Prime Sirloin Steak\* P&O Cruises Favourite

Button Mushrooms, Confit Cherry Tomato, Green Beans, Home Fries and Béarnaise Sauce

### Regional Dish

Exec Chef to decide on board

### Egg and Spinach Sur le Plat with Mornay Sauce

served with Roasted Cherry Tomatoes, Broccoli and Cheese Straws (v)

## Desserts

### Baked Treacle Tart

Sauce Anglaise

### Strawberry Romanoff Mille-Feuille

Crème Pâtisserie

### Mocha Bavarois

Milk Chocolate Sauce

### Sultana Brioche Bread and Butter Pudding P&O Cruises Favourite

Cream or Vanilla Custard

### Fresh Seasonal Fruit Salad

with Cream

### Ice Creams

Vanilla, Elderflower, Chocolate

### Sorbet

Strawberry

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## Starters and Soup

### **Sweet Galia Melon and Parma Ham**

Shaved Parmesan

### **Mushroom Pâté**

Oatcakes, Crudités and Port Dressing (v)

### **Award Winning Lancashire Black Pudding**

Fried Duck Egg and Bacon Crumb

### **Duck Liver en Croûte**

Orange Salad and a Balsamic and Date Relish

### **Atlantic Prawn Cocktail** P&O Cruises Favourite

Homemade Marie Rose Sauce and Brown Bread

### **Chicken Caesar Salad** (also available as a main course)

Romaine Lettuce, Anchovies, Parmesan Cheese and Croûtons in a Creamy Caesar Dressing

### **Cheddar Cheese, Onion and Sage Soup (v)**

### **Vegetable Consommé**

White Truffle Oil (v)

### **Cream of Tomato Soup** P&O Cruises Favourite

Basil Oil and Croûtons (v)

## Main Courses

### **Seafood Brochette with Sauce Aurora**

Button Mushrooms, Sugar Snap Peas and Vegetable Rice

### **Pan Fried Red Gunard Fillet**

Potato Gnocchi, Mediterranean Vegetables and Shellfish Ragoût

### **Beer Marinated Spatchcock Spring Chicken**

Cajun Potatoes, Roasted Corn and a Jalapeño and Tomato Salsa

### **Slow Braised Lamb Shank\* with Rosemary Jus**

Champ Potatoes, Cauliflower au Gratin and Peas à la Flamande

### **Prime Rib of Beef\* with Sauce Chasseur**

Fondant Potatoes, Cauliflower au Gratin and Green Beans

### **Prime Sirloin Steak\*** P&O Cruises Favourite

Button Mushrooms, Confit Cherry Tomato, Green Beans, Home Fries and Béarnaise Sauce

### **Regional Dish**

Exec Chef to decide on board

### **Savory Gougère filled with Spinach and Cauliflower Soubise**

Tadka Dhal Sauce (v)

## Desserts

### **Warm Chocolate Praline Fondant**

Vanilla Bean Ice Cream and Caramel Sauce

### **Baked New York Cheesecake**

Raspberry Coulis

### **Italian Orange Curd Meringue Tart**

Lemon Pastry

### **Sultana Brioche Bread and Butter Pudding** P&O Cruises Favourite

Cream or Vanilla Custard

### **Fresh Seasonal Fruit Salad**

with Cream

### **Ice Creams**

Vanilla, Coconut, Amarelle and Hazelnut

### **Sorbet**

Quince

## Cheeseboard

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### Smoked Salmon Mousseline

served with a Melody of Seafood\*

### Slow Cooked Pulled Beef Tian

Piccalilli and Toasted Rye Bread

### Plum Tomato Tart

Melted Mozzarella and Balsamic Syrup (v)

### Mezze Platter

Falafel, Houmous, Baba Ghanoush, Dolmades and Fattoush Salad (v)

### Atlantic Prawn Cocktail P&O Cruises Favourite

Homemade Marie Rose Sauce and Brown Bread

### Waldorf Salad (also available as a main course)

Walnut, Apple, Red Grape, Mayonnaise and Natural Yoghurt (v)

### Chickpea and Chorizo Soup

### Cream of Parsnip Soup

Vegetable Crisps (v)

### Cream of Tomato Soup P&O Cruises Favourite

Basil Oil and Croûtons (v)

## Main Courses

### Atlantic Monkfish Fillet Wrapped in Serrano Ham

Herb Couscous, Petit Pois à la Française, Aubergines and Sweet Roasted Tomato Sauce

### Grilled Peppered Sea Trout

Sweet Potato Fries, Crisp Pancetta and a Leek and Pea Purée

### Carved Pork Loin with Apricot Stuffing

Château Potatoes, Savoy Cabbage, Purée of Butternut Squash and Pan Jus

### Gressingham Duck Breast\* with Blackcurrant Jus

Galette Potatoes, Butternut Squash and Wilted Greens

### Lamb Rump\* with Chorizo and Tomato Cassoulet

Baby Spinach and Balsamic Jus

### Prime Sirloin Steak\* P&O Cruises Favourite

Button Mushrooms, Confit Cherry Tomato, Green Beans, Home Fries and Béarnaise Sauce

### Regional Dish

Exec Chef to decide on board

### Sweet Potato, Lentil and Black Sesame Cake

Smoked Tofu, Vegetable Tempura and Mango Relish (v)

## Desserts

### Baked Apple with Calvados Fruits and Almond Crumble

Sauce Anglaise

### Summer Berry Pudding

Clotted Cream

### Classic Tiramisu

Savoardi Biscuits

### Sultana Brioche Bread and Butter Pudding P&O Cruises Favourite

Cream or Vanilla Custard

### Fresh Seasonal Fruit Salad

with Cream

### Ice Creams

Vanilla, Honey and Ginger, Brownies and Cream

### Sorbet

Melon

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### Brussels Pâté

Beetroot and Red Onion Marmalade

### Sun-dried Tomato Cheesecake

Mixed Leaves and Pesto Dressing (v)

### Deville Whitebait

Sweet Smoked Paprika Mayonnaise

### Beef Bresaola\*

Marinated Artichoke Hearts, Rocket Leaves and Aged Parmesan Cheese

### Atlantic Prawn Cocktail P&O Cruises Favourite

Homemade Marie Rose Sauce and Brown Bread

### Cobb Salad (also available as a main course)

Baby Gem Lettuce, Turkey Breast, Ham, Avocado, Stilton Cheese and Tomato with Ranch Dressing

### Vegetable Soup au Pistou (v)

### Cullen Skink (v)

Creamy Smoked Haddock Soup with Oven-toasted Sourdough Croûtons

### Cream of Tomato Soup P&O Cruises Favourite

Basil Oil and Croûtons (v)

## Main Courses

### Pan-fried Cod Fillet with Parsley Crust

Broccoli Florets, Carrot Ribbons, Creamed Potatoes and Shellfish Beurre Blanc

### Grilled Cornish Sardines in Garlic Butter en Bruschetta

Marsh Samphire and Rustic Tomato Sauce

### Chicken Kiev

Fragrant Pilau Rice, Beetroot Crisps and Russian Vegetable Salad Hollandaise

### Roast Venison\* and Poached Pear

Braised Red Cabbage, Broccoli Florets, Cretan Potatoes and a Redcurrant Jus

### P&O Cruises Mixed Grill

#### Lamb Rosette\*, Beef Medallion\* and Seared Calves Liver\*

Sautéed Mushrooms, Garden Peas, Lyonnaise Potatoes and Sauce Choron

### Prime Sirloin Steak\* P&O Cruises Favourite

Button Mushrooms, Confit Cherry Tomato, Green Beans, Home Fries and Béarnaise Sauce

### Regional Dish

Exec Chef to decide on board

### Butter Bean and Vegetable Cassoulet

Broccoli, Creamed Pumpkin and Dill Pickle Relish (v)

## Desserts

### Warm Chocolate Brownie

Strawberry Compote and Clotted Cream Ice Cream

### Limoncello Panna Cotta

Peach Coulis

### Cappuccino Cheesecake

Biscotti

### Sultana Brioche Bread and Butter Pudding P&O Cruises Favourite

Cream or Vanilla Custard

### Fresh Seasonal Fruit Salad

with Cream

### Ice Creams

Vanilla, Strawberries and Cream, Mint Chocolate Chip

### Sorbet

Tropical Mango

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### **Potted Rilette of Pheasant**

Oat Cakes and a Cider Apple Chutney

### **Gravlax**

Dill Cured Salmon\* with Scandinavian Dressing and Rye Bread

### **Warm Garlic Mushroom and Crisp Bread Salad**

Balsamic Drizzle (v)

### **Green Asparagus**

Devilled Egg Mayonnaise and Garlic Toasts (v)

### **Atlantic Prawn Cocktail** P&O Cruises Favourite

Homemade Marie Rose Sauce and Brown Bread

### **Chicken Caesar Salad** (also available as a main course)

Romaine Lettuce, Anchovies, Parmesan Cheese and Croûtons in a Creamy Caesar Dressing

### **Butterbean, Roasted Onion and Sweet Paprika Soup**

Golden Croûtons (v)

### **Double Beef Consommé**

Garden Vegetable Brunoise

### **Cream of Tomato Soup** P&O Cruises Favourite

Basil Oil and Croûtons (v)

## Main Courses

### **Red Mullet with Orange Scented Crab Bisque**

Crushed New Potatoes, Sugar Snap Peas and Mediterranean Vegetables

### **Grilled Whole Witch Sole on the Bone**

Browned Butter, Parsley New Potatoes and a Melody of Green Garden Vegetables

### **Roast Corn-fed Chicken**

Lemon and Thyme Scented Couscous Stuffing, Roast Potatoes, Turnips au Gratin, Garden Peas and Pan Gravy

### **Slow Cooked Pork Belly and Crackling**

Potatoes Gratinée, Savoy Cabbage, Baked Onion, Caramelised Apple and a Cider Jus

### **Grilled Peppered Lamb Leg Steak\***

Hasselback New Potatoes, Cauliflower Cheese, Green Beans and a Redcurrant Jus

### **Prime Sirloin Steak\*** P&O Cruises Favourite

Button Mushrooms, Confit Cherry Tomato, Green Beans, Home Fries and Béarnaise Sauce

### **Regional Dish**

Exec Chef to decide on board

### **Chickpea and Cumin Bon Bons**

Butter Poached Leeks and Sweetcorn Purée (v)

## Desserts

### **Baked Bramley Apple Crumble**

Sauce Anglaise

### **Sweet Meringue Swan**

Sticky Toffee Cream

### **Chilled Irish Cream Soufflé\***

### **Sultana Brioche Bread and Butter Pudding** P&O Cruises Favourite

Cream or Vanilla Custard

### **Fresh Seasonal Fruit Salad**

with Cream

### **Ice Creams**

Vanilla, Banana and Pecan Cheesecake, Peach and Mango

### **Sorbet**

Orange

## Cheeseboard

**A Selection of Regional British and Continental Cheese with Biscuits**

## Recommended Wine

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<Day> <Month> 2016

Your Executive Chef is xxxxxxxxxxxx

## Starters and Soup

### **Smoked Trout and Peppered Mackerel**

Grain Mustard and Yoghurt Potato Salad

### **Duck Rilette**

Port and Cranberry Relish

### **Parmesan Risotto with Rocket Pesto**

Toasted Pine Nuts (v)

### **Asian Soba Noodle and Chicken Breast Salad**

Peanuts and Sesame

### **Atlantic Prawn Cocktail** P&O Cruises Favourite

Homemade Marie Rose Sauce and Brown Bread

### **Caprese Salad** (also available as a main course)

Buffalo Mozzarella, Cherry Tomatoes, Basil Leaves, Black Olives and Red Onion (v)

### **Oxtail Soup**

Fino Sherry

### **Celeriac, Parsnip and Pear Soup**

Caraway Seed Croûtons (v)

### **Cream of Tomato Soup** P&O Cruises Favourite

Basil Oil and Croûtons (v)

## Main Courses

### **Atlantic Haddock Glazed with Welsh Rarebit**

New Potatoes, Broccoli, Stir-fried Vegetables and a Tomato and Tarragon Chutney

### **Grilled Mackerel Fillet**

Horseradish Pomme Puree, Beetroot and Apple Salad and a Gooseberry Salsa

### **Breast of Guinea Fowl in Madeira Cream Sauce**

Baked Tartiflette Potatoes, Broccoli and Baby Carrots

### **Pork Schnitzel with Sage Butter**

Spätzle, Savoury Cider Apples and Pancetta Creamed Cabbage

### **Carved Prime Forerib of Beef\***

Yorkshire Pudding, Chateau Potatoes, Green Beans, Baby Carrots and Pan Gravy

### **Prime Sirloin Steak\*** P&O Cruises Favourite

Button Mushrooms, Confit Cherry Tomato, Green Beans, Home Fries and Béarnaise Sauce

### **Regional Dish**

Exec Chef to decide on board

### **Baked Goat's Cheese Crottin**

Hazelnut Shortbread, Stir-fried Vegetables, Caramelised Pear and a Balsamic Reduction (v)

## Desserts

### **Marmalade Bakewell Tart**

Vanilla Sauce

### **Blackberry Delice**

Vanilla Mascarpone Cheese

### **Cranachan**

Raspberries and a Shortbread Petticoat Tail

### **Sultana Brioche Bread and Butter Pudding** P&O Cruises Favourite

Cream or Vanilla Custard

### **Fresh Seasonal Fruit Salad**

with Cream

### **Ice Creams**

Vanilla, Blackcurrant Cheesecake, Elderflower

### **Sorbet**

Passion Fruit

## Cheeseboard

**A Selection of Regional British and Continental Cheese with Biscuits**

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Your Executive Chef is xxxxxxxxxxxx

## Starters and Soup

### **Ardennes Pâté**

Melba Toast and Blueberry Relish Chutney

### **Plum Tomato and Mozzarella Salad**

Fresh Basil Leaf, Red Onion and Black Olives (v)

### **Dry Cured Bacon on Toasted Sourdough Bread**

Mature Cheddar Cheese Rarebit and Poached Hen's Egg\*

### **Mediterranean Seafood and Octopus Salad**

Sauce Nero

### **Atlantic Prawn Cocktail** P&O Cruises Favourite

Homemade Marie Rose Sauce and Brown Bread

### **Chicken Caesar Salad** (also available as a main course)

Romaine Lettuce, Anchovies, Parmesan Cheese and Croûtons in a Creamy Caesar Dressing

### **Baked Pumpkin Soup**

Toasted Pumpkin Seeds (v)

### **Cream of Chicken, Mushroom and White Wine Soup**

### **Cream of Tomato Soup** P&O Cruises Favourite

Basil Oil and Croûtons (v)

## Main Courses

### **Pan-fried Pink Trout with Buttered Brown Shrimp, Flaked Almonds and Capers**

Marquis Potatoes, Garden Peas and Vegetable Ribbons

### **Deep Fried Cornmeal Cod Cheeks**

Sweet Potato Fries, Creamed Corn and Pimento and a Ranch Dressing

### **Sweet Cured Bacon Loin Steak**

Bubble and Squeak Cake, Demerera Candied Pineapple and Homemade Houses of Parliament Sauce

### **Honey Glazed Norfolk Duck Breast\***

Macaire Potatoes, Swede Purée, Garden Peas and an Orange and Cointreau Sauce

### **Roast Leg of Lamb\***

Oven-baked Ratatouille, Boulangère Potatoes, Garden Peas and Minted Jus

### **Prime Sirloin Steak\*** P&O Cruises Favourite

Button Mushrooms, Confit Cherry Tomato, Green Beans, Home Fries and Béarnaise Sauce

### **Regional Dish**

Exec Chef to decide on board

### **Slow Cooked Cherry Tomato Feuilleté**

Pickled Vegetable Ribbons, Butter Poached Cucumber and a Honey and Grain Mustard Dressing (v)

## Desserts

### **Warm Black Cherry Clafoutis Tart**

White Chocolate Ice Cream

### **Tuscan Coffee and Hazelnut Cake**

Mascarpone and a Red Plum Sauce

### **Classic Sherry Trifle**

### **Sultana Brioche Bread and Butter Pudding** P&O Cruises Favourite

Cream or Vanilla Custard

### **Fresh Seasonal Fruit Salad**

with Cream

### **Ice Creams**

Vanilla, Sticky Toffee Fudge, Honey and Ginger

### **Sorbet**

Blackcurrant

## Cheeseboard

**A Selection of Regional British and Continental Cheese with Biscuits**

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Your Executive Chef is xxxxxxxxxxxx

## Starters and Soup

### Roasted Beetroot, Celeriac and Apple Salad

Pecan Nuts (v)

### Oak Smoked Chicken with Peach and Pecorino Cheese

served on Italian Focaccia Bread

### Baked and Dressed Cornish Crab

with a Parmesan and Flat Leaf Parsley Crumble

### Poacher's Crusted Game and Poultry Pie

Soused Garden Vegetables and Beetroot Relish

### Atlantic Prawn Cocktail P&O Cruises Favourite

Homemade Marie Rose Sauce and Brown Bread

### Greek Salad (also available as a main course)

Feta Cheese, Tomatoes, Cucumber, Red Onion and Black Olives (v)

### Cock-a-Leekie Soup

Chicken, Leek and Prune Broth

### Carrot, Coriander and Mango Soup (v)

### Cream of Tomato Soup P&O Cruises Favourite

Basil Oil and Croûtons (v)

## Main Courses

### Fillet of Sea Bream with a Warm Crayfish Tail Vinaigrette

Asparagus, Croquette Potatoes, Mediterranean Vegetables and Salsa Fresca

### Crispy Atlantic Pollack Fillet in a Parmesan Crumb

Champ Potatoes, Slow Baked Plum Tomatoes and Sauce Gribiche

### Classic Roast Moorland Grouse\*

Game Chips, Parsnip Clapshot, Green Beans, Bread Sauce and a Sloe Gin Jus

### Carved Pork Rack in Calvados Sauce

Normandy Potatoes, Cabbage and Butternut Squash

### Beef Fillet Medallion\*

Chorizo Crushed Potatoes, Asparagus Spears, Glazed Carrots and Béarnaise Sauce

### Prime Sirloin Steak\* P&O Cruises Favourite

Button Mushrooms, Confit Cherry Tomato, Green Beans, Home Fries and Béarnaise Sauce

### Regional Dish

Exec Chef to decide on board

### Creamed Carrot and Walnut Pithivier

Cabbage, Butternut Squash Purée and Fig Relish (v)

## Desserts

### Queen of Puddings

Warm Raspberry Jam

### Gâteau Opera

Layered with Praline Cream

### Dulce de Leche Tart

Gooseberry Compote

### Sultana Brioche Bread and Butter Pudding P&O Cruises Favourite

Cream or Vanilla Custard

### Fresh Seasonal Fruit Salad

with Cream

### Ice Creams

Vanilla, Peach and Mango, Maple and Walnut

### Sorbet

Strawberry

## Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

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## Starters and Soup

### **Confit Pork, Woodland Mushroom and Leek Terrine**

Gooseberry Relish

### **Smoked Salmon\* and Quail's Egg\***

Crème Fraîche Potato and Chive Salad

### **Deep-fried Camembert with Cranberry and Apple Jam**

Pecan Nut Salad and Toasted French Bread (v)

### **Potted Norfolk Kipper Pate**

Malt Whisky and Highland Oat Cakes

### **Atlantic Prawn Cocktail** P&O Cruises Favourite

Homemade Marie Rose Sauce and Brown Bread

### **Chicken Caesar Salad** (also available as a main course)

Romaine Lettuce, Anchovies, Parmesan Cheese and Croûtons in a Creamy Caesar Dressing

### **Beef, Ale and Mushroom Soup**

#### **Vichyssoise**

Creamed Potato and Leek Soup (v)

### **Cream of Tomato Soup** P&O Cruises Favourite

Basil Oil and Croûtons (v)

## Main Courses

### **Fillet of Plaice Bonne Femme with Prawn Mousseline**

New Potatoes, Broccoli Florets and Vegetable Ribbons

### **Poached Darne of Atlantic Hake**

New Potatoes, Leeks and a Lemon and Brown Butter Sauce

### **Truffle Scented Corn-fed Chicken Suprême à la Crème**

Broccoli Florets, Rice and Vegetable Ribbons

### **Breast of Young Wood Pigeon**

Caramelised Fig Pastry, Fondant Potato, Prune and Pancetta Roll and an Elderflower Scented Jus

### **Sage Crusted Veal Loin\* with Thyme Jus**

Delmonico Potatoes, Vegetable Ribbons, Courgettes and Caramelised Onions

### **Prime Sirloin Steak\*** P&O Cruises Favourite

Button Mushrooms, Confit Cherry Tomato, Green Beans, Home Fries and Béarnaise Sauce

### **Regional Dish**

Exec Chef to decide on board

### **Chickpea Cake with a Poached Hen's Egg\***

Moutabal, Roasted Cherry Tomatoes and Hollandaise Sauce (v)

## Desserts

### **Golden Syrup Baked Sponge Pudding**

Sauce Anglaise

### **Crème Caramel**

Chocolate Churro

### **Chocolate Truffle Torte**

Amaretti Biscuit Base

### **Sultana Brioche Bread and Butter Pudding** P&O Cruises Favourite

Cream or Vanilla Custard

### **Fresh Seasonal Fruit Salad**

with Cream

### **Ice Creams**

Vanilla, Rum and Raisin, Mint Chocolate Chip

### **Sorbet**

Strawberry

## Cheeseboard

**A Selection of Regional British and Continental Cheese with Biscuits**

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## Starters and Soup

### Tomato Panna Cotta

Red Onion and Cucumber (v)

### Italian Antipasti

Salami, Prawns, Olives and Focaccia Bread

### Tempura of Calamari

Lemon and a Spicy Romesco Dip

### Smoked Ham Hock and Minted Pea Slice

Pickles and Rhubarb Relish

### Atlantic Prawn Cocktail P&O Cruises Favourite

Homemade Marie Rose Sauce and Brown Bread

### Salad Lyonnaise (also available as a main course)

Egg, Pancetta, Frisee Lettuce, Shallots, Croutons and Red Wine Vinegar Dressing

### Blue Cheese and Celery Soup

with Croûtons (v)

### Chicken Consommé Ambassadeur

Peas, Rice and Chiffonade Lettuce

### Cream of Tomato Soup P&O Cruises Favourite

Basil Oil and Croûtons (v)

## Main Courses

### Rendezvous of Seafood in a Bouillabaisse Sauce

Buttered Rice, Sugar Snap Peas and Mediterranean Vegetables

### Highland Salmon Fish Cake with an Oatmeal Crust

Baby Spinach Leaves and Chive Hollandaise Sauce

### Corn Fed Chicken Breast Milanese with a Plum Tomato and Buffalo Mozzarella Crust

Garlic Roasted Potatoes, Italian Salad and Isle of Wight Smoked Tomato Balsamic Dressing

### Roast Rack of Mint Crusted Lamb\*

Noisette Potatoes, Pumpkin, Sugar Snap Peas and Pan Jus

### Braised Paupiette of Beef in Red Wine

Poached Thyme Pudding, Creamed Potatoes, Honey Glazed Carrots and Broccoli Florets

### Prime Sirloin Steak\* P&O Cruises Favourite

Button Mushrooms, Confit Cherry Tomato, Green Beans, Home Fries and Béarnaise Sauce

### Regional Dish

Exec Chef to decide on board

### Grilled Halloumi Cheese with Horitaki Salad

Grilled Courgettes, Assorted Flat Breads and Sweet Chilli Dressing (v)

## Desserts

### Bananas Baked in Demerara Rum

Caramel Sauce, Pecan Nuts and Coconut Ice Cream

### White Wine Syllabub

Sablé Biscuits

### Dark Chocolate and Grand Marnier Tart

Chantilly Cream

### Sultana Brioche Bread and Butter Pudding P&O Cruises Favourite

Cream or Vanilla Custard

### Fresh Seasonal Fruit Salad

with Cream

### Ice Creams

Vanilla, Coffee, Blackcurrant Cheesecake

### Sorbet

Melon

## Cheeseboard

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