

<Day> <Month> 2014

Your Executive Chef is

P&O Cruises Favourites

Classic Starters

Atlantic Prawn Cocktail
with Homemade Marie Rose Sauce and Brown Bread

Trio of Melon
with Ginger and Minted Berry Compote (v)

Egg Mayonnaise
with a Fresh Tomato and Cucumber Salsa (v)

Chicken Caesar Salad
Romaine Lettuce, Anchovies, Parmesan Cheese and Croûtons
in a Creamy Caesar Dressing
(Also available as a vegetarian option)

Cream of Tomato Soup
with Basil Oil and Croûtons (v)

Grills

Fillet of Salmon
with Hollandaise Sauce

Prime Sirloin Steak
with Button Mushrooms*

Breast of Chicken
with Madeira Sauce

Served with a selection of Seasonal Vegetables

Today's Speciality Dish

Regional / Best of British / Pasta / Curry

Exec Chef to decide on board

Desserts

Sultana Brioche Bread and Butter Pudding
with Cream or Vanilla Custard

Fresh Seasonal Fruit Salad
with Cream



(v) – Denotes vegetarian choice

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

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Starters

Smoked Mackerel and Horseradish Pâté
with Wholemeal Toast

Serrano Ham with Poached Pear and Gorgonzola Cheese

Feuilleté of Poached Egg and Creamed Spinach
with a Truffle Hollandaise Sauce (v)*

Soups

Creamed Sweetcorn and Spring Onion (v)

Double Beef Consommé
with Crisp Toasts

Main Courses

Fillet of Sole Caprice with Mango Scented Hollandaise
served with Pont Neuf Potatoes, Panaché of Vegetables, Bread Crumbed Banana and Garden Peas

Roast Leg of Pork with Apricot Stuffing
served with Rissolées Potatoes, Panaché of Vegetables, Garden Peas, Pan Gravy and Apple Sauce

Aromatic Gressingham Duck with Plum Sauce
served with Egg Noodles, Stir-fried Vegetables and Wilted Greens*

Cannellini Bean Stroganoff
with Buttered Rice, Broccoli Florets and Roasted Beetroot (v)

Desserts

Rhubarb and Ginger Crumble Tart
with Sauce Anglaise

Coconut, Lemon Grass and Lime Panna Cotta
with Mango Salsa

Irish Whiskey Cream Liqueur Cheesecake
with Chocolate Sauce

Ice Creams
Vanilla, Elderflower, Chocolate

Sorbet
Blackcurrant

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

RED WINE HERE – £18.00
Dark and inky earth flavours, bursting full of cherries and summer fruits

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Starters

Crown of Galia Melon

with Pink Grapefruit Sorbet (v)

Roulade of Oak Smoked Salmon

with Herb Crème Fraîche and Pumpernickel Bread*

Bruschetta of Bury Black Pudding and Goats Cheese Crostin

with Red Onion Marmalade

Soups

Creamed Colcannon (v)

Seafood, Tomato and Coriander Broth

Main Courses

Grilled Mahi Mahi Fillet with a Prawn and Pineapple Salsa

served with Parmesan Polenta, Green Beans and Sweetcorn

Baked Lamb and Mushroom en Croûte

with Dauphinoise Potatoes, Vegetable Ragout, Garden Peas and Minted Jus*

Roast Guinea Fowl with Lemon and Parsley Stuffing

served with Château Potatoes, Green Beans, Celeriac Purée and Pan Gravy

Twice Baked Hazelnut and Cheddar Soufflé

with Endive Salad, Garlic and Herb Ciabatta Bread and Port Jus (v)*

Desserts

Baked Apple Wrapped in Short Crust Pastry

with Crème Anglaise

Chocolate and Almond Meringue Roulade

Mango Jam Crème Brûlée

with Palmier Pastries

Ice Creams

Vanilla, Coconut, Amarula and Hazelnut

Sorbet

Raspberry

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Starters

Salmon Niçoise Salad

with French Dressing

Game, Pistachio and Apricot Terrine

with Oxford Sauce and Brioche

Baked Mushrooms and Spinach in Cheddar Sauce

served on Sourdough Bread (v)

Soups

Slow-cooked Beef, Vegetable and Red Wine

Chilled Cherry Tomato

with Grissini Sticks (v)

Main Courses

Seafood Pot-au-feu with a Crab Bisque

served with New Potatoes and a Medley of Vegetables

Roast Norfolk Goose with an Orchard Fruit Stuffing

served with Cretan Potatoes, Brussels Sprouts, Braised Red Cabbage and Madeira Jus

Duo of Prime Beef Medallion and Grilled Pork Fillet

with Colcannon Potato Cake, Green Beans, Cauliflower Cheese and Béarnaise Sauce *

Baked Avocado Pear in a Short Crust Pastry Lattice

with a Herb and Cream Cheese filling
served with Spätzle, Courgettes and a Chilli Tomato Fondue (v)

Desserts

Spiced Orange and Fruit Strudel

with Devonshire Clotted Cream

Vanilla Panna Cotta

with Strawberry Compote

Chocolate and Candied Walnut Brownie Mousse

with Dulce de Leche

Ice Creams

Vanilla, Mint Chocolate Chip, Honey and Ginger

Sorbet

Melon

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Parma Ham and Shaved Parmesan

with Black Truffle Oil

Smoked Trout Fillet

with Cucumber and a Horseradish and Chervil Cottage Cheese

Pithivier of Garlic Mushrooms

with a Creamed Sweetcorn Sauce (v)

Soups

Spiced Split Lentil (v)

Consommé Rothschild

Game Consommé with Pheasant, Egg Royale and Chestnut

Main Courses

Yellow Fin Tuna Steak with Sweet Pimento Butter

served with Noisette Potatoes, Aubergine Caponata and a Warm Tomato and Red Onion Salad

Roast Forerib of Beef with Oxtail and Red Wine Pudding

served with Rosti Potatoes, Asparagus Spears, and Vichy Carrots*

Champagne Poached Corn-fed Chicken Breast

with Almond Crusted Truffle Potatoes and a Porcini Mushroom, Spinach and Asparagus Tartlet

Walnut and Blue Cheese Pappardelle Pasta

with Grilled Mediterranean Vegetables and Garlic Bread (v)

Desserts

Gooseberry and Elderflower Crumble

with Sauce Anglaise

Trio of White, Milk and Dark Chocolate Profiteroles

Amaretto Crème Brûlée

with Lemon Financier Cake

Ice Creams

Vanilla, Rhubarb and Ginger, Maple and Walnut

Sorbet

Strawberry

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in a Creamy Caesar Dressing
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Cream of Tomato Soup

with Basil Oil and Croûtons (v)

Grills

Fillet of Salmon

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Prime Sirloin Steak

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Starters

South Coast Crab

with Cucumber Mayonnaise and Melba Toast

Toulouse Sausage and Sweet Cured Pork Terrine

with Golden Raisin and Cider Chutney

Twice Baked Pecan Nut and Pumpkin Soufflé

with an Apple Sauce Cream (v)*

Soups

Clam and Thyme Chowder

with Saltine Crackers

Chilled Melon, Mint and Midori (v)

Main Courses

Smoked Haddock and Hot Smoked Salmon Puff Pastry Bake

with White Rice, Spinach Timbale, Roasted Cherry Tomatoes and Hollandaise Sauce

Roast Leg of Lamb

with Creamed Potatoes, Garden Peas, Panaché of Vegetables, Caper Sauce and Pan Gravy*

Pan-fried Veal Steak

with Potato Gnocchi, Green Beans, Panaché of Vegetables and Gorgonzola Cream Sauce*

Mushroom and Chestnut Pudding

with Pomme Purée, a Melody of Vegetables and Madeira Jus (v)

Desserts

Baked Rice Pudding

with Black Cherry Compote

Rich Chocolate Tart

with Clotted Cream

Key Lime Pie

with Lemon Grass Ice Cream

Ice Creams

Vanilla, Brownies and Cream, Strawberries and Cream

Sorbet

Tropical Mango

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Cream of Tomato Soup

with Basil Oil and Croûtons (v)

Grills

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Prime Sirloin Steak

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Starters

Smoked Chicken Tian

with a Honey and Grain Mustard Dressing and Waldorf Salad

Coconut Panko Crumbed Tiger Prawns

with Pineapple Salsa and Thousand Island Dip

Celeriac, Butternut and Basil Crème Fraîche Terrine

with a Black Olive Tapenade Crostini (v)

Soups

Tuscan Ribollita (v)

Chilled Potato, Fresh Herb and Vodka (v)

Main Courses

Fillet of Red Snapper with Coriander Dressing

served with Butternut Squash and Mushroom Rice

Herb Crusted Pork Loin

with Roasted New Potatoes, Savoy Cabbage, Swede Purée and Pan Gravy

Turkey Breast Saltimbocca

with Bubble and Squeak Cake, Candied Carrots, Garden Peas, Parsnips and Sherry Jus

Grilled Aubergine and Mozzarella Parmigianino

with Polenta Cake and Passata Sauce (v)

Desserts

Warm Apple Streusel

with Sauce Anglaise

Glazed Cambridge Cream

with Oatmeal Biscuits

Banana Split

with a Trio of Ice Cream

Ice Creams

Vanilla, Banana and Pecan Cheesecake, Peach and Mango

Sorbet

Orange

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Chicken Caesar Salad

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in a Creamy Caesar Dressing
(Also available as a vegetarian option)

Cream of Tomato Soup

with Basil Oil and Croûtons (v)

Grills

Fillet of Salmon

with Hollandaise Sauce

Prime Sirloin Steak

with Button Mushrooms*

Breast of Chicken

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Chicken Caesar Terrine

with Apple Chutney and Oven Crisp Breads

Tian of Peppered Pineapple and Papaya Salsa

with Coconut and Coriander Chutney (v)

Smoked Haddock and Chive Risotto

with a Soft Poached Egg*

Soups

Purée of Parsnip and Apple (v)

Vegetable Consommé Véron

with Truffle and Flageolet Beans (v)

Main Courses

Pan-fried Fillet of Sea Bass with a Herb Pesto

served with Potato Gnocchi and Mediterranean Vegetables

Sirloin of Beef Forestière

served with Champignon Potatoes, Cauliflower Beignets and Bacon wrapped Green Beans*

Rabbit, Pancetta and Agen Prune Puff Pastry Pie

served with Truffle Creamed Potatoes, Broccoli Florets, Carrots and a Perry Cider Velouté

Baked Brie in a Filo Bomboniere

with Celeriac Chips, Candied Walnuts, Cranberry Sauce and Pimento Focaccia (v)

Desserts

Banana Tart Tatin

with Vanilla Pod Ice Cream

Italian Zuccotto Cake

with Kahlua Crème Anglaise

Peach Melba

with Toasted Sugared Almonds

Ice Creams

Vanilla, Triple Chocolate, Raspberry Ripple

Sorbet

Passion Fruit

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Cream of Tomato Soup
with Basil Oil and Croûtons (v)

Grills

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Salad of Mediterranean Crevettes
with Fresh Pineapple

Pâté de Campagne
with Pear Chutney and Oat Cakes

Goat's Cheese and Walnut Cake
with Poached Black Grapes (v)

Soups

Cream of Carrot and Bramley Apple (v)

Chicken Consommé Monaco
with Truffle and Profiteroles

Main Courses

Fillet of Sea Bream with a Champagne and Clam Sauce
served with Buttered New Potatoes, Vegetable Ribbons and Sugar Snap Peas

Slow Braised Lamb Shank in Red Wine
with Delmonico Potatoes, Crushed Minted Peas and Carrot Julienne*

Maple Glazed Barbary Duck Breast
with Macaire Potatoes, Root Vegetables, Garden Peas, Pan Gravy and Apple Sauce*

Leek and Celery Pan Haggerty
served with a Poached Egg, Sauté Wild Mushrooms, Crispy Fried Onions and Béarnaise Sauce (v)*

Desserts

Monmouth Meringue Pudding
with Plum Jam

Black Forest Ice Cream Sundae
Lemon Curd Bakewell Tart
with Mascarpone Cheese and a Strawberry Compote

Ice Creams
Vanilla, Elderflower, Blackcurrant Cheesecake

Sorbet
Passion Fruit

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Smoked Haddock and Potato Terrine

with Dill Pickle, Horseradish Cream and Wholemeal Melba Toast

Egg Mimosa and Pulled Ham Salad

with Thousand Island Dressing

Chick Pea, Mint and Feta Cheese Bonbons

with Sweet Roasted Peppers (v)

Soups

Seafood and Parsley Chowder

with Saltine Crackers

Plum Tomato and Basil (v)

Main Courses

Cod Fillet Mornay

with Creamed Potatoes, Garden Peas and Grilled Mushrooms

Roast Beef Rib with a Wild Mushroom and Port Ragout
served with Pomme Fondant, Green Beans and Cauliflower Cheese*

Pheasant Breast with Crisp Pancetta and Calvados Cream
served with Bordelaise Potatoes, Broccoli Florets and Glazed Carrots

Warm Asparagus Mousseline

with Parmesan Cream and Sage Buttered Potato Gnocchi (v)

Desserts

Crêpe Suzette

with Clotted Cream Ice Cream

Carrot Cake

with a Caramelised Pineapple Coulis

Chocolate and Raspberry Tart

with Lavender Scented Cream

Ice Creams

Vanilla, Coconut, Raspberry Ripple

Sorbet

Lemon

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Starters

Gravlax

Cured Salmon with a Yoghurt and Dill Dressing*

Mixed Game Terrine

with Brioche and a Blackberry and Apple Chutney

Aubergine and Sun-dried Tomato Pastry

with Pesto and Balsamic Dressing (v)

Soups

Cheddar and Spring Onion

with Croûtons (v)

Chicken Consommé Ambassadeur

Main Courses

Tiger Prawns in Garlic and Brandy

with Orzo Pasta, Mediterranean Vegetables and Sauce Américaine

Slow Cooked Pork Belly

with Creamed Potatoes, Cabbage, Baked Onion and Pan Jus

Lamb Cutlets in a Port and Rosemary Jus

with Macaire Potatoes, Button Mushrooms and Petit Pois à la Française*

Blue Cheese Arancini

with Fennel Salad, Courgettes, Hazelnut Emulsion and Garlic Bread (v)

Desserts

Amaretto Soufflé

with Summer Berry Sauce and Vanilla Pod Ice Cream*

Boston Cream Pie

with Caramel Sauce

Coconut and Passion Fruit Cheesecake

Ice Creams

Vanilla, Strawberries and Cream, Brandy Fruit Cake

Sorbet

Raspberry

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