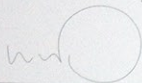




"I am pleased to offer a specially created Gala Dinner Menu for your enjoyment this evening. I wanted to develop some dishes with ingredients that combine the British tradition and sense of occasion of a black tie night on board a P&O Cruises ship but to give them a fresh and new approach. The dishes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



Marco's Menu

TRIO OF SMOKED AND CURED FISH

Salmon, Cornish Crab and Flaked Smoked Trout with Horseradish Cream*



DOUBLE CHICKEN CONSOMMÉ

with Julienne Vegetables, Shaved Black Truffle and Mini Brioche Poached Dumplings



CHAMPAGNE SORBET



MARCO'S CLASSIC BEEF WELLINGTON WITH A WILD MUSHROOM AND MADEIRA REDUCTION DUXELLE

served with a Bouquetière of Vegetables and Pommes Anna*



BAKED ALASKA

with Toasted Italian Meringue and an Elderflower and Berry Compote

Today's Recommended Wines:

LANSON WHITE LABEL BRUT NV - £42.50

Aroma of roses and fruit predominate, with discreet notes of red berries. This wine has harmonious balance and good length on the finish.

SANCERRE, DOMAINE DU NOZAY, FRANCE - £22.50

Elegant, mineral, flinty, subtle. A fine match with Grilled Halibut Glazed with a Shellfish Sabayon

CLOS DE SIXTE, DOMAINE GRAND VENEUR, LIRAC - £22.50

A full bodied wine of considerable intensity to rival neighbouring Chateaufeuf du Pape, this highly rated Grenache, Syrah and Mourvedre has been beautifully assembled by winemaker Sebastian Laune. Perfect with robust meat.

*All wines are served chilled unless otherwise stated.
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Sunday 13 September 2015

Your Executive Chef is Sahu Rajkishore

Starters

Confit Duck and Fruit Terrine
with Blackberry Compote and Toasted Brioche

Goat's Cheese Crostin
with Apple and Red Cabbage Purée (V)

Soup

Cream of Asparagus and White Wine
with Parmesan Toasts (V)

Main Courses

Grilled Halibut Glazed with a Shellfish Sabayon
served with Seafood Rigatoni Pasta, Buttered Asparagus Spears and Vine Tomatoes

Grilled Calves Liver, Veal Kidney and Chorizo Sausage Brochette
with Pont Neuf Potatoes, Panaché of Vegetables, Broccoli Florets and Béarnaise Sauce

Ballontine of Corn-fed Chicken with Quail, Pistachio and Truffle Mouseline
served with a Panaché of Vegetables, Pommes Anna, Broccoli Florets and Cider Jus

Hot Oak Smoked Salmon

with Crushed New Potatoes, Butter Poached Cucumber, Panaché of Vegetables and a Horseradish Smitane Sauce

Porcini Mushroom and Roasted Garlic Ravioli with Fried Quail's Egg
served with Asparagus Spears and Truffle Beurre Blanc (V)

Desserts

Sachertorte

with a White Chocolate Quenelle and Apricot Custard

Tarte aux Pommes

with a Calvados Crème Anglaise and Quince Sorbet

Ice Creams

Vanilla, Triple Chocolate, Raspberry Ripple

Sorbet

Pink Grapefruit

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

