# CHAINE DES ROTISSEURS GALA DINNER MENU

Friday, 15 August 2008 | Your Executive Chef is John P McMullan

Noir grapes which delivers rich summer fruit flavours with a subtle touch of apricot and peach.

## WINE

#### **CHAMPAGNE**

Jacquart Brut Rose NV
Fine bubbles enhance the delicate salmon-pink colour, derived from the addition of the finest Pinot

# **BURGUNDY WHITE**

# Meursault Domaine Latour Labille £29.75

Classic nutty flavours, balanced with an apple flavoured mid palate. Partners fish, salads and game.

## **BURGUNDY RED**

# Nuits - St-Georges Domaine Alain Michelot

Elegant strawberry and raspberry flavours, with a light spicy finish. Superb with meat dishes.

# AFTER DINNER LIQUER

Drambuie (25ml)	£1.15
Courvoisier (25ml)	£1.20

FINE COGNACS, SPECIALITY SPIRITS AND LIQUEURS ARE AVAILABLE FROM THE TROLLEY IN THE DINING ROOM. YOUR WINE STEWARD WILL BE HAPPY TO DISPLAY THEM TO YOU.

V - DENOTES VEGETARIAN CHOICE

\* - INDICATES CRUISETONE HEALTHY OPTIONS

PLEASE NOTE THAT SOME OF THESE DISHES MAY CONTAIN NUTS OR NUT EXTRACTS.

#### **STARTER**

#### **Duck and Peppercorn Terrine**

Served with Toasted Brioche

#### Deep Fried Camembert Cheese (V)

With Cranberry & Avocado Dressing

# **Assiette of Salmon Specialities**

Served with Brown Bread & Butter

#### **SOUP**

**Seafood Chowder served with Salted Crackers** 

Wild Mushroom, Lentil and Cumin Broth (V) \*

**Lemon Sorbet** 

## **MAIN COURSE**

## Boneless Supreme of Halibut with Champagne Sauce \*

Served on a bed of New Potato & Spring Onion Crush

## Roast Fillet of Beef Wellington

Served with a Potato & Cabbage Gâteau with Madeira Sauce and Green Beans

#### Pan-Fried Calf's Liver with Mashed Potato

Served with a Tarragon Vinegar and Shallot Sauce

#### **Breasts of Pigeon**

Served with Game Sausage, Cabbage & Potato Gâteau with Smoked Bacon Jus

Cheddar Cheese and Onion Soufflé with a Chive Sauce (V)

Cold Cuts: Baked Ham, Roast Beef and Chicken

Vegetable and Potato: Broccoli Florets and New Potatoes

# **DESSERT**

£31.75

Hot Raspberry Soufflé served with Vanilla Ice Cream

**Selection of miniature Valronha Chocolate Desserts** 

Confited Lemon & Ricotta Cheese Tart with Pineapple Compote and Armaretto Cream

Ice Creams: Vanilla, Mango and Triple Chocolate

Sweet Sauces: Butterscotch, Chocolate, Melba

Fresh Fruit Salad

A selection of Continental Cheeses with Date & Walnut Bread and Fresh Fruit

**Port Marinated Stilton** 

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

**Assorted Chocolate Truffles** 

Fresh from the Bakery

White, Wholemeal, Malted Wheat and Pesto Rolls

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