

First Plate

Crab Linguine

With chilli, parsley and olive oil

Buffalo Mozzarella Napolitano

With roasted red peppers and cherry tomatoes (v)

Calamari Fritti

With tartare sauce and fried parsley

Cream of Celeriac Soup

With ragù of porcini mushrooms (v)

Prosciutto San Daniele

With figs

Escalope of Foie Gras

With fried egg on toasted brioche

Second Plate

Supreme of Halibut

With citrus fruits, olive oil, coriander and baby fennel

Spaghetti of Lobster Americano

Breast of Corn-Fed Chicken

With truffle, Dauphinoise potato, roasted courgettes and wild mushroom cream

Asparagus Risotto (v)

Grilled Medallions of Beef Fillet alla Romana

With snails in garlic butter and roasting juices*

Roast Rack of Herb-Crusted Lamb

With garlic roast potatoes*

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

(v) denotes vegetarian

*Whilst all the food we serve on board is prepared to the highest health & safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk & shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Dessert

Walnut Tart

Mascarpone Crème Brûlée

Hot Raspberry Soufflé

Chocolate Truffle Cake

Tiramisu MPW

Marco's version of this classic Italian dessert

Selezione di Formaggi

Plated selection of British and Italian cheeses with homemade biscuits and breads

“PERFECTION IS LOTS OF LITTLE
THINGS DONE WELL”

These eight words did more than simply stick
in my mind: they became my philosophy

Marco Piere White

First Plate

Grilled King Prawns

In herb garlic butter with Béarnaise sauce

Parfait of Foie Gras

In truffle jelly with roasted brioche

Prosciutto San Daniele

With melon

Quail Eggs Hollandaise

On mushroom duxelle (v)

Fish Soup Napolitano

Mixed fish and seafood in tomato and garlic fish stock with saffron and garlic mayonnaise

Porcini and Artichoke Gnocchi (v)

Second Plate

Lasagne of Roasted Mediterranean Vegetables

With pesto (v)

Spaghetti of Lobster Americano

Roast Breast of Gressingham Duck

With Marco Polo glaze (v)

Grilled Calves' Liver

With pancetta and olive oil mash and porcini mushroom and Madeira roasting juices*

Escalope of Salmon

With herbs and tomato vinaigrette

Grilled Medallions of Beef

With rocket, pecorino cheese, basil and fondant potatoes*

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Dessert

Sicilian Lemon Tart

Poached Peach in Prosecco

With raspberry cream

Marco's Nonna's Zabaglione

Creamy Italian Marsala custard with griottine cherries in kirsch

Chocolate Truffle Cake

Tiramisu MPW

Marco's version of this classic Italian dessert

Selezione di Formaggi

Plated selection of British and Italian cheeses with homemade biscuits and breads

“WE LIVE IN A WORLD OF REFINEMENT
NOT IN A WORLD OF INVENTION”

That's the way I see it. People who claim to have invented a great dish are only fooling themselves. Someone has always done it before.

Marco Piere White