

THE MERIDIAN RESTAURANT

P&O CRUISES FOOD PHILOSOPHY

Simply put, we love food! Not just for what it is, but what it brings with it; exquisite surroundings, great company and conversation, silver-service waiters who become friends and, of course, fine wines from around the world.

We offer a wealth of unique dining experiences created for the British palate using, wherever possible, the finest local and sustainable ingredients such as Casterbridge beef and Loch Fyne salmon. In every case, our reputable suppliers are fully audited by our quality assurance team to ensure best practice farming methods.

We are dedicated to the continuing development of our ingredients, menus, venues and service. All our Executive Chefs have been inducted into the prestigious Chaine des Rôtisseurs gastronomic society – a society devoted to promoting and developing gastronomic values – and their passion for premium quality is clearly reflected in every mouthful.

From classic British favourites such as gourmet dinners and afternoon cream teas with Devonshire clotted cream, to authentic cuisine inspired by worldwide destinations and contemporary menus crafted by Atul Kochhar, Gary Rhodes and Marco Pierre White, all our dishes are thoughtfully and freshly prepared to ensure the most exceptional dining experience with every meal.



DINNER MENU

Saturday, 13th November 2010 – Your Executive Chef is Trevor Glass

STARTERS

Baby Gem Lettuce Caesar Salad (V)

Smoked Hampshire Duck Breast, Grated Apple Rémoulade and Spiced Morello Black Cherries

Deep-fried Black Battered Calamari with a soft Romesco Dip and Lemon

SOUP

Sweet Potato and Prawn Chowder with Water Biscuits

Chilled Spicy Plum Tomato with Celery Salt Mini Grissini (V)

MAIN COURSES

Baked Icelandic Cod Fillet

with Picante Chorizo Sausage and Butter Bean Casserole, Spinach and Mashed Potato

Carved Pot Roast Rump of English Grass-fed Beef

with Bourguignon Sauce, Honeyed Parsnips and Boiled New Potatoes*

Grilled Pork Cutlet

with Crisp Onions, Glazed Apples, Boiled New Potatoes and Sage Gravy

Peppered Loin of Free Range Venison

with Bashed Neaps, Broccoli, Haggis Cake and Game Jus*

Stuffed Roulade of Turkey Breast

with Apricot Relish, Bubble & Squeak Cake and Brussels Sprouts

Quorn Potato-topped Pie

with Oven Roasted Vegetables and Mushy Peas (V)

All main courses are served with a choice of Sauté Courgettes Provençale and Château Potatoes

ALSO AVAILABLE

Pan-fried Sirloin Steak with Three Peppercorn Butter, Mushrooms and Tomato

Grilled Chicken Breast

Pan-seared Salmon with a Cherry Tomato Relish

(V) – Denotes vegetarian choice

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

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

Our wild game menu items may contain shot.

DESSERTS

Warm Banana Soufflé with a Butterscotch and Pecan Nut Sauce and Clotted Cream Ice Cream
Cream-filled Profiteroles with a Dark Valrhona Chocolate Sauce
Baked New York Cheesecake with Fresh Summer Berries
Fresh Fruit Salad

ICE CREAM AND SORBET

Vanilla, Maple and Walnut, Belgian Chocolate Truffle, Liquorice, Pistachio
Orange Sorbet

CHEESEBOARD

A Fine Selection of Regional British and Continental Cheese with Biscuits and Dried Fruits

TO FINISH

Coffee served with Buttery Lemon Madeleines
Canapé Ivan Hoe - toast spread with a smoked haddock purée, grilled mushroom and a walnut garnish

YOUR HEAD WINE STEWARD SATINDER RECOMMENDS

Sparkling Wine

Oriol Rossell Cava Brut Nature

£19.00

Elegant, fresh, light sparkler, clean and well balanced.

Australian White

Verdelho Tullumbra Estate

£14.00

Crisp and dry, from the unusual but newly fashionable Verdelho grape with its enticing aromas of pineapple, peach and freshly mown grass.

Great with tonight's Baked Icelandic Cod Fillet.

American Red

Merlot Paradise Point

£16.75

Medium to full bodied with aromas of plum and mulberry and a touch of oak.

Perfect with tonight's Grilled Pork Cutlet.

Dessert Wine

Late Semillon Riesling Santa Monica ½ bottle

£10.50

Sweet dessert wine, light golden in colour with peach and pear aromas and sweet, luscious tones of honey and vanilla.

Late Semillon Riesling is also available by the glass (12.5cl)

£2.70

AFTER DINNER LIQUEUR

Tia Maria (25ml)

£1.30

Drambuie (25ml)

£1.30

DINNER MENU

Monday, 15th November 2010 – Your Executive Chef is Trevor Glass

STARTERS

Potted North Sea Shrimps in Irish Butter with Cucumber Ribbons and warm Wholemeal Soda Bread

Carpaccio of baked Beetroot with Goat's Cheese Mousse and Golden Cider soaked Raisins (V)

Garlic-fried Chicken Livers Bordelaise with Bacon and Mushrooms on Sage focaccia*

SOUP

Classic French Onion with a Gruyere Cheese Crouton

Fresh Spinach (V)

MAIN COURSES

Pan-fried Salmon Fillet

with Pak Choy and a spicy Cherry Tomato dressing

Thyme-roasted Spring Chicken

with grilled Bacon, Sage and Apple Stuffing, Hampshire Watercress and Pan Gravy

Grilled Sirloin Steak

with Button Mushrooms, peppered Tomato, Béarnaise Sauce and Pont Neuf Potatoes*

Slow-braised Lamb Shank in Red Wine and Rosemary

with Champ Potato and Peas Flamande

Sea Bream with Saffron and Olive Oil crushed New Potatoes served

with Veronique Sauce

Potato and Rösti Vegetable Pan Haggerty

with creamed Leeks and a Red Wine and Mushroom Ragout (V)

All main courses are served with a choice of Broccoli topped with toasted Flaked Almonds and Duck Fat roasted Potatoes

ALSO AVAILABLE

Grilled Chicken Breast

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DESSERTS

Bramley Apple and Blackberry Crumble tart with Creamy Vanilla Custard

Lemon Posset with Viennese Biscuit

Fresh Strawberry buttered Shortcake with whipped Chantilly Cream

Compote of Lychees with Malibu Coconut liqueur

ICE CREAMS AND SORBET

Vanilla, Costa Rican Coffee, Sweet Mandarin, Brownies and Cream, Blackcurrant Cheesecake

Raspberry Sorbet

CHEESEBOARD

A Fine Selection of Regional British and Continental Cheese with Biscuits and Dried Fruits

TO FINISH

Coffee served with Copenhagens

Scotch Woodcock - Scrambled Egg and preserved Anchovy Fillets on Toast

YOUR HEAD WINE STEWARD SATINDER RECOMMENDS

Sparkling Wine

Oriol Rossell Cava Brut Nature

£19.00

Elegant, fresh, light sparkler, clean and well balanced.

Italian White

Gavi Antario Casa Girelli

£16.25

Crisp and dry, with light aromatic floral notes and a touch of spice.

Great with tonight's Pan-fried Salmon Fillet.

South African Red

Pinotage Bergsig Estate

£16.75

Medium bodied, well balanced, with smoky raspberry fruit.

Perfect with tonight's Slow-braised Lamb Shank in Red Wine and Rosemary

Dessert Wine

Late Semillon Riesling Santa Monica ½ bottle

£10.50

Sweet dessert wine, light golden in colour with peach and pear aromas and sweet, luscious tones of honey and vanilla.

Late Semillon Riesling is also available by the glass (12.5cl)

£2.70

AFTER DINNER LIQUEUR

Kahlua (25ml)

£1.30

Cherry Brandy (25ml)

£1.30

DINNER MENU

Tuesday, 16th November 2010 – Your Executive Chef is Trevor Glass

STARTERS

Dill-cured Swedish Salmon with Scandinavian dressing and Spelt Rye Bread

Egg Mayonnaise with Baby Gem Lettuce Leaves and mixed Cress (V)

Vol-au-Vent of Snails in a Burgundy wine and Garlic Herb Butter sauce

SOUP

Cream of Cullen Skink

Gazpacho with oven-toasted Garlic Croutons (V)

MAIN COURSES

Pepper-crusted John Dory

with Jerusalem Artichoke cream, Gratin Potatoes and Broccoli

Butter-roast Norfolk Turkey

with Sage & Onion Stuffing, Cranberry Sauce, Goose Fat roasted Potatoes and Pan Gravy

Breast of Pigeon

with a Sauce Grand Veneur, Pearl Barley Pilaf, Broccoli, Blackberry Tartlet and Game Chips*

Slow-cooked Beef in Ale

with Colcannon Potato and Garden Vegetables

Australian Barramundi Fillet

with Stir-fried Vegetables, Ponzu dressing and Japanese Soba Noodles

Wild Mushroom Madeira Truffle Cream Herb Tart

with Pine Nuts, Vegetable Straws and Garlic-fried Rice (V)

All main courses are served with a choice of Vichy Carrots and Creamed Potatoes

ALSO AVAILABLE

Pan-fried Sirloin Steak with Three Peppercorn Butter, Mushrooms and Tomato

Grilled Chicken Breast

Pan-seared Salmon with a Cherry Tomato Relish

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DESSERTS

Baileys-flavoured Brioche Bread & Butter Pudding with Pouring Cream
Classic Tarte au Citron
Oeufs à la Neige- poached Meringue upon Vanilla sauce, drizzled with Caramel
Sliced Spanish Oranges in a Caramel Syrup

ICE CREAMS AND SORBET

Vanilla, Mint Choc Chip, Coconut, Banana and Pecan Cheesecake, White Chocolate
Lemon Sorbet

CHEESEBOARD

A Fine Selection of Regional British and Continental Cheese with Biscuits and Dried Fruits

TO FINISH

Coffee served with assorted Butter Cream filled Macaroons
Croute Derby - A crouton topped with Ham Purée and Pickled Walnut

YOUR HEAD WINE STEWARD SATINDER RECOMMENDS

Champagne

Jacquart Brut Rose NV

£37.95

Delicate salmon pink in colour and with gentle flavours of redcurrant and peach.

New Zealand White

Pinot Gris Mariner

£19.95

Full bodied, soft and rounded, not too dry, aromatic and with hints of ripe peach and tropical fruit.

Partner's well with tonight's Butter Roast Norfolk Turkey.

American Red

Cabernet Sauvignon Hahn Estates

£19.95

Full bodied and deeply coloured, with intense blackberry and cassis fruit, spicy with notes of vanilla and cloves.

Excellent with tonight's Slow-cooked Beef in Ale.

Dessert Wine

Chateau du Levant Sauternes ½ bottle

£10.75

A rich luscious and beautifully balanced sweet dessert wine, with intense dried fruit and barley sugar notes.

Sauternes is also available by the glass (12.5cl)

£3.20

AFTER DINNER LIQUEUR

Baileys Mint (25ml)

£1.30

Southern Comfort (25ml)

£1.30

DINNER MENU

Wednesday, 17th November 2010 – Your Executive Chef is Trevor Glass

STARTERS

Carpaccio of Melons with Ginger (V)

Chicken and Brandy Pâté with dried Apricot Chutney and Melba Toast

Irish rope-grown Mussels with Garlic, White Wine and Parsley*

SOUP

Cream of Fennel and Leek with oven-toasted Caraway Croutons (V)

Chicken Consommé Monte Carlo garnished with a Vegetable Brunoise, Pancake and Truffle

MAIN COURSES

Spicy Tiger Prawns in Garlic

with Basmati Rice, Vegetable and Egg Stir-fry and a Sweet Chilli Sauce

Roast Beef Tenderloin

with Red Wine jus, Fondant Potato and Cauliflower Cheese florets*

Medallions of Monkfish Tail

with a Balsamic Tomato reduction, Saffron Fettuccine and roasted Mediterranean Vegetables

Roast breast of Pheasant Normand

with creamy Calvados-spiked Apples, fried Bacon and Cabbage and Roast Potatoes*

Pavé of slow-cooked English Pork

with Thyme baked Onion, Potato Mouseline and Pan Gravy

Chickpea Tagine

with Flatbread fingers and a Harissa-flavoured Couscous (V)

All main courses are served with a choice of Buttered Kenyan Green Beans and Dauphinoise Potatoes

ALSO AVAILABLE

Pan-fried Sirloin Steak with Three Peppercorn Butter, Mushrooms and Tomato

Grilled Chicken Breast

Pan-seared Salmon with a Cherry Tomato Relish

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DESSERTS

Roasted spiced Black-peppered Pineapple with Tropical Rum and Raisin Ice Cream
Eton Mess with Red Berry fruits and Hazelnut Meringue
Plate of assorted miniature Chocolate delights
Salad of Fresh Fruits

ICE CREAM AND SORBET

Vanilla, Raspberry Ripple, Sticky Toffee Fudge, Rhubarb and Ginger, Triple Chocolate
Passion Fruit Sorbet

CHEESEBOARD

A Fine Selection of Regional British and Continental Cheese with Biscuits and Dried Fruits

TO FINISH

Coffee served with Dark Chocolate Peppermints
Sardines on Toast - Skinned and boned preserved Sardines on Toast sprinkled with Cayenne Pepper

YOUR HEAD WINE STEWARD SATINDER RECOMMENDS

Champagne

Veuve Clicquot Yellow Label Brut NV £35.95

A well balanced, rounded Champagne with toasty, dried fruit notes.

Loire White

Sancerre Henri Bourgeois £26.95

Fresh, zingy Sauvignon fruit, dry with herbaceous, leafy notes.

Lovely with tonight's Spicy Tiger Prawns in Garlic.

Burgundy Red

Gevrey Chambertin Chateau de Marsannay £29.95

Full bodied, ripe, maturing, complex Pinot Noir with spicy red
and black fruit, some vanilla and savoury gamey notes.

Excellent with tonight's Roast Beef Tenderloin.

Dessert Wine

Late Semillon Riesling Santa Monica ½ bottle £10.50

Sweet dessert wine, light golden in colour with peach and pear aromas
and sweet, luscious tones of honey and vanilla.

Late Semillon Riesling is also available by the glass (12.5cl) £2.70

AFTER DINNER LIQUEUR

Courvoisier*** (25ml) £1.30

Grahams LBV Port (50ml) £1.30

DINNER MENU

Thursday, 18th November 2010 – Your Executive Chef is Trevor Glass

STARTERS

Avocado Pear Salad with crumbled Goat's Cheese Crostin and a Raspberry Vinaigrette (V)

Poached Highland Salmon with a Cocktail dressing and Wholemeal Bread

Award-winning Bury Black Pudding with a free-range Hen Egg and Bacon crumble

SOUP

Smoked Ham Hock and Green Lentil

Oven-roasted Red Pepper drizzled with Basil Oil (V)

MAIN COURSES

Fillet of Lemon Sole Meunière

with Parsley New Potatoes and Petits Pois à la Française

Rosemary-dusted Roast Leg of New Zealand Lamb

with a Leek and Onion Potato Cake, Vegetables and Pan Jus*

Grilled grass-fed Sirloin Steak

with peppered Onion Rings, Café de Paris Butter Sauce and Noisette Potatoes*

Creamy Pork Stroganoff

with Sour Cream, Gherkins, deep-fried Beetroot crisps and Saffron Buttered Rice

Spring Chicken Spatchcock

with Game Chips, Worcestershire Barbecue Sauce and Chestnut Mushrooms

Tofu and Chestnut Wellington

with Mixed Bean Ragout and Madeira Jus (V)

All main courses are served with a choice of Sautéed Courgettes and Boulangère Potatoes

ALSO AVAILABLE

Grilled Chicken Breast

Pan-seared Salmon with a Cherry Tomato Relish

(V) – Denotes vegetarian choice

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DESSERTS

Warm Golden Treacle and Lemon Zest tart with a rich creamy Custard

Mille-feuille of Strawberries Romanov

Mocha flavoured Panna Cotta with a Caramel sauce, grated Chocolate and roasted Coffee Beans

Salad of Fresh Fruits

ICE CREAMS AND SORBET

Vanilla, Honeycomb Fudge Surprise, Pistachio Nut, Amaretto and Hazelnut, Strawberries and Cream

Strawberry Sorbet

CHEESEBOARD

A Fine Selection of Regional British and Continental Cheese with Biscuits and Dried Fruits

TO FINISH

Coffee served with Glacé Cherry and Walnut Nougat

Devised Chicken Livers on Toast

YOUR HEAD WINE STEWARD SATINDER RECOMMENDS

Sparkling Wine

P&O Cruises Private Label Le Colture Prosecco NV

£18.50

Selected for P&O Cruises by Olly Smith. Le Colture sets the standard for Italian sparkling wine. It's delicate floral aromas and crisp refreshing bubbles make it the perfect appetiser for any occasion.

Argentinian White

Semillon Black River Organic

£14.25

Delicate, with crisp and dry flavours of apple and grapefruit, produced from organically grown grapes, goes well with Fillet of Lemon Sole.

Australian Red

Shiraz/Cabernet Sauvignon Goldfields

£14.25

Sweet spice and plum flavours with an aroma of spicy plum and blackcurrant aromatics. Enjoy it with Grilled grass-fed Sirloin Steak.

Dessert Wine

Late Semillon Riesling Santa Monica ½ bottle

£10.50

Sweet dessert wine, light golden in colour with peach and pear aromas and sweet, luscious tones of honey and vanilla.

Late Semillon Riesling is also available by the glass (12.5cl)

£2.70

AFTER DINNER LIQUEUR

Sambuca (25ml)

£1.30

Amaretto (25ml)

£1.30