



The Peninsular Restaurant



CHAINE DES ROTISSEUR'S GALA DINNER

Monday 3 May 2010 | Your Executive Chef is Carl Withers



This evening's Dinner is held in honour of the Chaîne des Rotisseurs.

Founded in Paris in 1248 and revived in 1950 the Chaîne des Rotisseurs is a global gastronomic society that brings together the best chefs and gastronomes from 86 countries to celebrate and propagate fine dining and connoisseurship.

On 14th July 2006 the Chaîne des Rotisseurs honoured P&O Cruises by inducting its Executive Chefs into the ancient and prestigious organisation.

From the Wine Cellar

CHAMPAGNE

Taittinger Reserve, Brut NV

£39.75

A Delightful medium to full bodied wine with mature biscuity aromas, from a respected House.

BURGUNDY WHITE

Meursault Meix Chavaux, Domaine Latour Labille

£29.95

Full bodied, rich with soft and buttery flavours of vanilla, nuts, pears and apples. Partners fish, salads and white meats.

BURGUNDY RED

Nuits-St-Georges Bernard Gras

£32.75

Full bodied and well structured, with black cherry and blackcurrant fruit and with exotic hints of truffles. Ideal with pheasant, guinea fowl, or turkey.

CHILEAN DESSERT WINE

Late Semillon Riesling Santa Monica

£10.50

A beautiful light golden hue with peach and pear aromas with luscious tones of honey and vanilla.

Santa Monica is a multi Gold Medal winner at the prestigious Vinalies competition in France.

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

£2.70

Special wine on special offer

CHAMPAGNE

Möet & Chandon NV

£35.95

BURGUNDY RED

Gevrey chambertin marchand grillot

£24.95

ITALIAN RED

Brunello Di Montalcino Rendola Tuscany

£19.95

Wine of the day

WHITE

Nony Borie Bordeaux Blanc (2xHalf Bottles)

£12.95

RED

Château Vieux Manoir Bordeaux Superior

£12.95

(Subject to availability)

TONIGHT'S AFTER DINNER SPECIAL

Kahlua

£1.25

Cockburns Port

£1.30

V Denotes vegetarian choice

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

STARTERS

Avocado Pear Filled with Shrimps, in a Marie Rose Dressing and Served with Buttered Wholemeal Bread

Wild Boar, Duck and Dried Fruit Terrine, with Cider Jelly and Toasted Brioche

Four Cheese Brûlée, with Pecan Nut Oatcakes and Crudités (V)

SOUP

Cream of Asparagus with Parmesan Croutons (V)

Chicken Consommé Royale, with Porcini Mushrooms

MAIN COURSE

Halibut Supreme

with mussel chowder, truffle duchess potato and spinach

Fillet of Beef Wellington

with Madeira sauce, tomato à la polonaise and cretan potatoes

Steamed Lamb, Caper and Sage Pudding

with orange curd carrots and pommes purée

Breast of English Pheasant Wrapped in Bacon

with roasted fig and celeriac mash, gaufrete potatoes and thyme gravy

Hot Oak-smoked Salmon

with crushed new potatoes, warm rémoulade and butter poached cucumber

Savoury Gougère Filled with Cauliflower Soubise and Spinach (V)

with a tadka dhal sauce

VEGETABLES AND POTATOES

Broccoli Florets with Dutch Sauce and Roasted Celeriac

Boiled Potatoes

ALSO AVAILABLE

Prawn Cocktail Starter • Caesar Salad • Grilled Chicken Breast • Poached Supreme of Salmon • Grilled Sirloin Steak
Available with a Choice of: Side Salad, Boiled Vegetables of the Day, French Fries or New Potatoes

DESSERTS

Armaretto Soufflé with Warm Summer Berry Sauce and Vanilla Bean Ice Cream

Sachertorte with Apricot Brandy, White Chocolate Mousse and an Apricot Curd Shell

Tarte Aux Pommes Served with Crème Anglaise and a Quince Sorbet

Fresh Fruit Salad

Ice Creams: Vanilla, Banana and Butterscotch, Black Cherry, Brownies & Cream and Crème Fraîche

Sweet Sauces: Butterscotch, Chocolate, Melba and Kiwi

Champagne and Pink Grapefruit Sorbet

A Selection of British and Continental Cheese with Biscuits Featuring Port Marinated Stilton Cheese

Fresh Fruit

HOT SAVOURY

Toasted Pineapple and Cheese Slice

Freshly Brewed Coffee Decaffeinated Coffee Speciality Teas

Assorted Speciality Chocolate Truffles

FRESH FROM THE BAKERY

White and Shaped Wholemeal Rolls, Sun-dried Tomato & Olive Focaccia Bread and Pesto Bread