

Welcome Dinner

5th June 2012

APPETIZERS

Arugula Salad with Roasted Tomatoes and Parmesan Cheese (V) (RS)

Blackened Ahi Tuna Loin, Gingered Bean Sprouts *

Prosciutto Ham and Melon, Tossed Herb Salad *

Smoked Salmon Terrine with Chive Crème Fraîche and Roasted Asparagus *

Sautéed Chicken Livers, Warm Poached Egg and Madeira Jus *

(RS) Indicates Royal Spa Selection (V) Indicates dishes suitable for Vegetarians

* 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.

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SALADS AND SOUPS

Pumpkin Soup with Roasted Pumpkin Seed

Beef Consomme with Barley and Vegetables

Chilled Apple and Yoghurt

Baby Spinach, Grapefruit and Orange Salad with Pecans and Red Onion Rings

French Vinaigrette

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ENTREES

Grilled Haddock with Green Tomato Relish and Grits Cake (RS)

Fettucini with Green Pepper Corn, Whisky and Orange Cured Salmon, Chopped Dill

Pan-roasted Atlantic Cod, Wilted Spinach, Pommery Mustard Grain Sauce

Prosciutto and Basil Wrapped Scallops,
Sun-blushed Tomato Risotto with Baked Baby Courgettes *

Seared Beef Tenderloin Rossini, Pommes Dauphinoise, Périgourdine Sauce *

Cheddar Cheese Crusted Rack of Gloucester Old Spot Pork,
Green Pea Mash, Aged Cider and Calvados Sauce

Stuffed Portobello Mushroom, Provencal Vegetables and Mozzarella (V)

Twice Baked Potato, Re-fried Beans, Guacamole (V)

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DESSERTS

Linzer Cake (RS)

Baileys Chocolate Tart with Raspberry Coulis

Amaretto Crème Brûlée

Warm Apple Strudel with Brandy Sauce

Espresso Tiramisù

Sugar-free Cranberry and Pecan Pie, Vanilla Sauce

Dulce de Leche, Vanilla Ice Cream, Lemon Sorbet and Cherry Sauce

International Cheese Selection from our Trolley

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