

FAREWELL DINNER

20th June 2012

APPETIZERS

Waldorf Salad (V) (RS)

Pan-fried Marinated Scallop and Salmon Duet

Gravlax of Salmon, Salmon Rilette and Seared Scallop with Poached Egg Dressing *

Lemon Pepper Grilled Chicken on Fatoosh Salad, Lemon Aioli

Frogs Legs Provençal

Gressingham Duck Terrine, Orange, Pear and Fig Chutney

(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

Tortilla Soup

Beef Consommé with Truffle Royal and Chervil

Chilled Melon and Maple Ginger Soup

Mixed Gourmet Lettuce, Asparagus, Mushrooms, Olives,

Tomatoes, Red Onion, Mozzarella Cheese

DRESSINGS

Aged Balsamic and Virgin Olive Oil, Creamy Fine Herb

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ENTREES

Sauteed Garlic Shrimp with Jasmin Rice (RS)

Penne Rigate with Butternut Squash and Sage

Baked Fillet of Turbot, Creamy Potatoes, Étuvée of Roma Tomatoes, Baby Shrimps

Rock Lobster Tail, Glazed with Cafe De Paris Butter, Saffron Rice

Pork Fillet Medallions, Brandy, Sherry Mustard Sauce,
Button Mushrooms and Pearl Onions

Beef Wellington, Baby Vegetables, Dauphinoise Potatoes, Truffle Madeira Jus*

Homemade Spanakopita, Tomato Coulis (V)

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DESSERTS

Apple Strudel (RS)

White Chocolate and Baileys Cheesecake, Espresso Anglaise

Vanilla Panna Cotta and Cardamon Orange Cream

Baked Alaska with Morello Cherries

Low in Sugar - Chocolate Mousse

Maple Nut and Vanilla Ice Creams, Orange Sorbet with Chocolate Fudge Sauce

International Cheese Selection from our Trolley

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