



P&O CRUISES FOOD PHILOSOPHY

Simply put, we love food! Not just for what it is, but for what accompanies it; elegant surroundings, great company and conversation, attentive waiters who become friends and, of course, fine wines from around the world.

We offer a wealth of unique dining experiences created especially for the British palate and we use the finest sustainable British ingredients, such as Casterbridge beef, Gloucester Old Spot pork 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 menus, venues and service. All our Executive Chefs have been inducted into the prestigious Chaîne des Rôtisseurs gastronomic society – an organisation devoted to promoting and developing gastronomic values – and we trust their passion for premium quality is clearly reflected in every dish.

In addition to classic British favourites and authentic cuisine inspired by worldwide destinations, each of our ships offers the option of Select Dining restaurants, which serve contemporary menus crafted by esteemed chefs Atul Kochhar and Marco Pierre White. Our passion for excellent cuisine also extends to wine and we are proud to serve award-winning 'Porta Palo' wines, P&O Cruises own label, exclusively blended for us by wine expert Olly Smith.

Wherever you choose to dine on board you will find all our dishes are thoughtfully and freshly prepared to ensure an exceptional dining experience.



Friday 1 February 2013

Your Executive Chef is Trevor Glass

Tonight's recommended wines...

English White

Wickham Vineyards Special Release Fumé, Hampshire – £15.95

Based in the heart of the Hampshire countryside, the idea of producing wine from this area was first thought of when during the early 1980's, Roman wine containers were discovered on the site. Nowadays this vineyard produces around 80,000 bottles of wine a year. The Special Release Fumé is a dry, crisp white with soft rounded fruit and supple hints of oak. 12% abv.

The perfect accompaniment to Red Mullet.

Australian White

Mullygrubber, Semillon Chardonnay, Warburn Estate, South Eastern Australia – £14.95

A medium wine packed with peach and melon flavours, it finishes with a crisp, refreshing tang.

The perfect accompaniment to Tandoori Chicken.

Burgundy Red

Fleurie La Cerisaie, Mommessin – £19.15

As its name suggests this light to medium wine is full of ripe red fruits such as raspberries, strawberries and cherries, with a touch more structure than the standard Beaujolais.

The perfect accompaniment to Sweetcure Bacon Loin.

Chilean Red

Merlot Santa Monica Reserva, Rapel Valley – £16.50

In 1977 Emilio de Solminihac established his own winery and vineyard, and named it in honour of his wife Monica. Emilio has studied under the renowned professor Emile Peynaud – France's most legendary enologist, and become the first ever Chilean to graduate with a Degree in Enology. His love and knowledge has helped produce a wine with intense aromas of plums and cherry combined together with fine French oak to give an elegant and complex aroma. Full bodied, well structured, good tannins and great character.

The perfect accompaniment to Mixed Grill.

After Dinner Specials

Southern Comfort (50ml) £3.75

Courvoisier*** (50ml) £3.75

* Subject to availability.



Food Fact

In 1991, a model ship was made out of chocolate in Barcelona, Spain.

(v) – Denotes vegetarian choice

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

Chef's recommended menu...

Deville'd Fried Whitebait with Smoked Paprika Mayonnaise

Baked Sweetcure Bacon Loin with Bubble and Squeak, Madeira Butter Sauce and Pease Pudding

Queen of Puddings

Starters

Gressingham Duck Rilette with Italian Mustard Fruit Dressing and Rye Bread Toast

Italian Plum Tomato and Buffalo Mozzarella Salad with Fresh Basil, Red Onion and Black Olives (v)

Deville'd Fried Whitebait with Smoked Paprika Mayonnaise

Soups

Cream of Broccoli with Toasted Flaked Almonds (v)

Double Beef Consommé with Vegetable Ribbons

Main Courses

Grilled Fillet of Red Mullet with Potato, Orange and Poached Mushroom Salad and White Wine and Crab Butter Sauce

Baked Sweetcure Bacon Loin with Bubble and Squeak, Madeira Butter Sauce and Pease Pudding

P&O Grill – Barnsley Chop, Calf's Liver, Sirloin Steak and Black Pudding with Portobello Mushrooms and Choron Sauce*

Slow-Cooked Short Ribs of Beef with Cheese Mashed Potatoes and Butter-Glazed Carrots

Tandoori Chicken Breast with Bombay Potatoes, Cucumber and Onion Salad and Raita

Creamy Quorn, Leek and Butter Bean Crumble with Spiced Red Cabbage and Pumpkin Mash (v)

Regional Favourite

Lamb Pulau with Coconut and Mint Chutney

Lighter Options

A selection of lighter Starters and Main Courses are also available, simply ask your waiter.

Main courses are accompanied by New Potatoes and Garden Peas

Desserts

Warm Chocolate Brownie with Strawberry Compote and Devonshire Clotted Cream Ice Cream

Limoncello Panna Cotta with Yellow Peach Coulis and Orange Segments

Queen of Puddings

Fresh Fruit Salad

Ice Creams – Vanilla, Strawberries and Cream, Mint Chocolate Chip

Sorbet – Tropical Mango

Cheeseboard

A selection of Regional British and Continental Cheese with Biscuits and Dried Fruits