



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 *Chaine 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.



Saturday 2 February 2013

Your Executive Chef is Trevor Glass

Chaîne des Rôtisseurs

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Tonight's recommended wines...

Australian White

Unwooded Chardonnay, The Lane, Adelaide Hills – £18.95

This medium elegant unoaked wine has delicious tropical fruit flavours.

The perfect accompaniment to Halibut.

South African White

Lowry's Pass, Chenin Blanc, Western Cape – £12.00

A crisp medium dry wine with fresh citrus fruit and great acidity to balance.

The perfect accompaniment to Hot Smoked Salmon.

Bordeaux Red

Réserve Mouton Cadet St Emilion, Baron Philippe de Rothschild S.A. – £24.95

A medium light bodied wine, Made from a Merlot dominant blend. Dark red in colour it has aromas of red berry, spice and caramel aromas with blackcurrant and cherry flavours.

The perfect accompaniment to Beef Wellington.

Bordeaux Red

Corney & Barrow Claret – £14.95

A modern claret combining vivid, red fruit and floral aromas with classic structure from a harmonious blend of Merlot, Cabernet Sauvignon & Cabernet Franc. These Grapes sourced from small-scale growers on the Right Bank of the Garonne River and from Entre-Deux-Mers.

The perfect accompaniment to Calves Liver or Pheasant.

After Dinner Liqueur

Courvoisier*** (50ml) £3.75

Graham's Port (100ml) £3.75

* Subject to availability.



Food Fact

Halibut are among the largest fish in the sea and the largest of all the flatfish. They can grow to more than 8ft long and weigh 700lbs!

(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.

Chef's recommended menu...

Duck and Pistachio Pate with Cider Jelly and Toasted Brioche

Calves' Liver with Crushed Potatoes, Spinach and Madeira Reduction*

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

Starters

Atlantic Shrimp Cocktail with Avocado Mayonnaise and Tortilla Chips

Duck and Pistachio Pate with Cider Jelly and Toasted Brioche

Goat's Cheese Brûlée with Pecan Nut Oatcakes and Crudités (v)

Soups

Cream of Asparagus with Parmesan Croutons (v)

Chicken Consommé Royale with Porcini Mushrooms

Sorbet

Champagne Sorbet

Main Courses

Supreme of Halibut with Mussel Chowder, Piped Creamed Truffle-Infused Potatoes and Spinach

Fillet of Beef Wellington with Porcini Jus, Cretan Potatoes and Grilled Tomato Polonaise

Calves' Liver with Crushed Potatoes, Spinach and Madeira Reduction*

Breast of English Pheasant wrapped in Bacon with Roasted Fig and Celeriac Mash, Waffle Cut Potato Chips and Thyme Gravy*

Hot Oak-Smoked Salmon with Crushed New Potatoes, Warm Anchovy Tartare Sauce and Butter-Poached Cucumber Cauliflower, White Onion Sauce and Spinach Savoury Choux Pastry with Yellow Split Lentil, Garlic and Onion Dhal (v)

Main courses are accompanied by your choice of Steamed Potatoes and Broccoli with Enriched Béchamel Sauce

Lighter Options

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

Desserts

Flamed Baked Alaska with Strawberry Coulis

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

French Apple Tart with Custard and Quince Sorbet

Fresh Fruit Salad

Ice Creams – Vanilla, Triple Chocolate, Raspberry Ripple

Cheeseboard

A fine selection of Regional British and Continental Cheese with Biscuits and Dried Fruits, Featuring a Port-marinated Stilton Round