

Starters and Soup

Chicken Liver Parfait

Balsamic Jelly and Lavash Flatbread

Creamed Blue Cheese

Mixed Endive and Candied Walnut Salad (v)

Wild Mushroom Risotto

Glazed Shallots and a Red Wine Dressing (v)

Hampshire Chalk Stream Hot Smoked Rainbow Trout

Horseradish and Avocado Mousse

Atlantic Prawn Cocktail P&O Cruises Favourite

Homemade Marie Rose Sauce and Brown Bread

Salad Lyonnaise (also available as a main course)

Pancetta, Egg, Shallots, Frisee Lettuce and Croutons with a Red Wine Vinegar Dressing

Cream of Potato, Spring Onion and Goat's Cheese Soup (v)

Minestrone Soup

Pesto Oil (v)

Cream of Tomato Soup P&O Cruises Favourite

Basil Oil and Croûtons (v)

Main Courses

Roulade of Plaice Fillet Dugléré

Double Baked Crab Soufflé*, New Potatoes, Button Mushrooms and Garden Peas

Skate Wings in Lemon Black Butter

Crisp Smoked Bacon and Potato Croûtons

Roast Leg of Prime Pork

Sage and Onion Stuffing, Vichy Carrots, Green Beans, Rissolées Potatoes, Pan Gravy and Apple Sauce

Grilled Highland Venison Liver with Air Dried Bacon and Sherry Sultanas

Hispi Cabbage, Creamed Potatoes and Butternut Squash

Braised Pavé of Beef in Guinness

Panache of Vegetables, Colcannon Potatoes and Green Beans

Prime Sirloin Steak* P&O Cruises Favourite

Button Mushrooms, Confit Cherry Tomato, Green Beans, Home Fries and Béarnaise Sauce

Regional Dish

Exec Chef to decide on board

Tempura of Cauliflower, Broccoli Florets and Baby Corn

Tomato Quinoa and a Summer Herb Dip (v)

Desserts

Steamed Sticky Toffee Pudding

Vanilla Cream Sauce

Mango and Kiwi Pavlova

Light Meringue and Cream

Crème de Cacao Chocolate Pot

Grand Marnier Marmalade and Homemade Hazelnut Biscotti

Sultana Brioche Bread and Butter Pudding P&O Cruises Favourite

Cream or Vanilla Custard

Fresh Seasonal Fruit Salad

with Cream

Ice Creams

Vanilla, Honey and Ginger, Sticky Toffee Fudge

Sorbet

Tropical Mango

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

Recommended Wine

WHITE WINE HERE – £18.00

Crisp and refreshing white with a lemony zing, all the way from Sicily

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Starters and Soup

Pâté de Campagne

Beetroot and Red Onion Relish

Wensleydale and Apple Tian

Caramelised Cider Apple Purée and Garden Leaves (v)

Rope Grown Mussels in Garlic, White Wine and Parsley

served with Toasted French Bread

Summer Melon with Spicy Pineapple Chutney

Honey Whipped Cottage Cheese (v)

Atlantic Prawn Cocktail P&O Cruises Favourite

Homemade Marie Rose Sauce and Brown Bread

Chicken Caesar Salad (also available as a main course)

Romaine Lettuce, Anchovies, Parmesan Cheese and Croûtons in a Creamy Caesar Dressing

Shrimp Chowder

Sourdough Toasted Croûtons

Purée of Green Pea Soup

Minted Gremolata (v)

Cream of Tomato Soup P&O Cruises Favourite

Basil Oil and Croûtons (v)

Main Courses

Pan-fried Cod Fillet with Sweet Paprika and Butter Bean Casserole

Creamed Potatoes, Vegetable Brunoise and Sugar Snap Peas

Cider Cured Arctic Char

Toasted Almandine Butter, Braised Lettuce and a Warm Dill and Sour Cream Potato Salad

Corn Fed Fried Chicken Breast Maryland

Corn Hush Puppies, Banana and Barbecue Sauce

Breast of Partridge* with a Game Reduction

Roast Potatoes, Savoy Cabbage and Parsnips

Prime Roast Beef Sirloin*

Roast Potatoes, Broccoli, Honeyed Parsnips and Bordelaise Sauce

Prime Sirloin Steak* P&O Cruises Favourite

Button Mushrooms, Confit Cherry Tomato, Green Beans, Home Fries and Béarnaise Sauce

Regional Dish

Exec Chef to decide on board

Aubergine and Sweet Paprika Schnitzel

Tomato Salsa and White Cannellini Bean Houmous (v)

Desserts

Roasted Sweet Pineapple with Black Pepper

Rum and Raisin Ice Cream and Caramel Sauce

Chantilly Cream and Crème Pâtissière Profiteroles

Rich Chocolate Sauce

Baked Blueberry Cheesecake

Fruit Coulis and Chantilly Cream

Sultana Brioche Bread and Butter Pudding P&O Cruises Favourite

Cream or Vanilla Custard

Fresh Seasonal Fruit Salad

with Cream

Ice Creams

Vanilla, Coconut, Raspberry Ripple

Sorbet

Orange

Cheeseboard

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Starters and Soup

Potted Shrimp in Nutmeg Butter

Warm Soda Bread

Tropical Papaya, Pineapple and Bamboo Shoot Salad

Sesame and Passion Fruit Dressing and Toasted Peanuts (v)

Haggis and Swede Tartlet

Whisky Cream Gravy

Egg Mayonnaise with Cucumber and Tomato Salsa

Black Truffle Dressing (v)

Atlantic Prawn Cocktail P&O Cruises Favourite

Homemade Marie Rose Sauce and Brown Bread

Niçoise Salad (also available as a main course)

Tuna, Green Beans, New Potatoes, Cherry Tomatoes and Black Olives with French Dressing

Ham and Puy Lentil Soup

Cream of Fennel and Leek Soup (v)

Cream of Tomato Soup P&O Cruises Favourite

Basil Oil and Croûtons (v)

Main Courses

Fillet of Sea Bream in Véronique Sauce

Crushed New Potatoes, Courgettes and Butternut Squash

Beer Battered Huss Fillet

Chunky Chips, Marrow Fat Mushy Peas, Dill Pickle Wally and Stottie Bread

Roast Turkey with Lemon and Onion Stuffing

Chipolata Sausages in Blankets, Roast Potatoes, Baby Corn and Brussels Sprouts with Cranberry Sauce and Pan Jus

Grilled Barnsley Lamb Chop* with Rosemary and Garlic

Anchovy Smoked Baked Potato Skins, Honey Glazed Baby Carrots and Oxford Sauce

Veal Steak* Oscar

White Crab Meat, Asparagus Spears, Courgettes, Creamed Potatoes and Hollandaise Sauce

Prime Sirloin Steak* P&O Cruises Favourite

Button Mushrooms, Confit Cherry Tomato, Green Beans, Home Fries and Béarnaise Sauce

Regional Dish

Exec Chef to decide on board

Twice Baked Onion and Garlic Soufflé*

Bruschetta and Cheese Sauce (v)

Desserts

Warm Bakewell Tart

Sauce Anglaise

Lemon Posset

Rhubarb and Viennese Biscuit

Dark Chocolate Marquise

Praline Sauce

Sultana Brioche Bread and Butter Pudding P&O Cruises Favourite

Cream or Vanilla Custard

Fresh Seasonal Fruit Salad

with Cream

Ice Creams

Vanilla, Mint Chocolate Chip, Rum and Raisin

Sorbet

Lemon

Cheeseboard

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Oak Smoked Duck Breast* and Rémoulade Salad

Aromatic Black Cherries

Marinated Courgette, Houmous and Feta Salad

Pitta Crisps (v)

Twice Baked Crab Soufflé*

Shellfish Cream Sauce

Veal and Pistachio Terrine

Piccalilli, Spinach, Crisp Bacon and Shallot Salad with Rye Sourdough Toast

Atlantic Prawn Cocktail P&O Cruises Favourite

Homemade Marie Rose Sauce and Brown Bread

Chicken Caesar Salad (also available as a main course)

Romaine Lettuce, Anchovies, Parmesan Cheese and Croûtons in a Creamy Caesar Dressing

Slow Cooked Beef and Caramelised Onion Broth

Chilled Gazpacho

Oven-toasted Garlic Croûtons (v)

Cream of Tomato Soup P&O Cruises Favourite

Basil Oil and Croûtons (v)

Main Courses

Grilled Barramundi in Lobster Butter Sauce

Mediterranean Vegetables, Sugar Snap Peas and Polenta Chips

Grilled Stone Bass Fillet with a Devon Crab and Orange Bisque

Orzo Pasta, Pak Choy and butter poached Celeriac

Coq au Vin

Pomme Purée, Mediterranean Vegetables and Green Beans

Gammon Steak with Fried Hen's Egg

Button Mushrooms and Chunky Chips

Roast Saddle of Lamb*

Dauphinoise Potatoes, Broccoli Florets and Baby Carrots

Prime Sirloin Steak* P&O Cruises Favourite

Button Mushrooms, Confit Cherry Tomato, Green Beans, Home Fries and Béarnaise Sauce

Regional Dish

Exec Chef to decide on board

Wild Mushroom Tartlet with a Madeira Truffle Velouté

Julienne Vegetables and Fried Rice (v)

Desserts

Bananas Foster

Filo Pastry and Clotted Cream Ice Cream

Tarte au Citron

Coconut and White Chocolate Panna Cotta

Tropical Fruit Salsa

Sultana Brioche Bread and Butter Pudding P&O Cruises Favourite

Cream or Vanilla Custard

Fresh Seasonal Fruit Salad

with Cream

Ice Creams

Vanilla, Coffee, Blackcurrant Cheesecake

Sorbet

Raspberry

Cheeseboard

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Avocado Pear Salad

Crumbed Goat's Cheese and Raspberry Vinaigrette (v)

Poached Highland Salmon

Dill and Lemon Yoghurt Dressing

Sauté Lambs Kidney Turbigo

Rosemary Focaccia Bread

Selection of Deli Meat Specialities

Mediterranean Olives, Pickled Vegetables and Continental Breads

Atlantic Prawn Cocktail P&O Cruises Favourite

Homemade Marie Rose Sauce and Brown Bread

Chef's Salad (also available as a main course)

Chicken Breast, Ham, Tomatoes, Cucumber, Edam Cheese, Red onion and Dill Pickle

Oven Roasted Sweet Red Pepper Soup

Basil Oil (v)

Purée of Broccoli Soup

Toasted Almond Flakes (v)

Cream of Tomato Soup P&O Cruises Favourite

Basil Oil and Croûtons (v)

Main Courses

Paupiette of Sole with Crayfish Mousseline

Duchess Potatoes, Asparagus, Vegetable Ribbons and a White Wine Sauce

Loch Duart Salmon Fillet

Asparagus, Poached Egg*, Tamari Glazed Soba Noodles and Hollandaise Sauce

Three Bird Roast

Cauliflower Cheese, Hasselback Potatoes, Leeks and Roast Chicken Jus

Veal Cordon Bleu

Slow Baked Tomatoes, Alfredo Pasta and a Mushroom and Madeira Sauce

Beef Stroganoff

White Rice, Broccoli, Glazed Beetroot, Sour Cream and Dill Pickle

Prime Sirloin Steak* P&O Cruises Favourite

Button Mushrooms, Confit Cherry Tomato, Green Beans, Home Fries and Béarnaise Sauce

Regional Dish

Exec Chef to decide on board

Egg and Spinach Sur le Plat with Mornay Sauce

served with Roasted Cherry Tomatoes, Broccoli and Cheese Straws (v)

Desserts

Baked Treacle Tart

Sauce Anglaise

Strawberry Romanoff Mille-Feuille

Crème Pâtisserie

Mocha Bavarois

Milk Chocolate Sauce

Sultana Brioche Bread and Butter Pudding P&O Cruises Favourite

Cream or Vanilla Custard

Fresh Seasonal Fruit Salad

with Cream

Ice Creams

Vanilla, Elderflower, Chocolate

Sorbet

Strawberry

Cheeseboard

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Starters and Soup

Sweet Galia Melon and Parma Ham

Shaved Parmesan

Mushroom Pâté

Oatcakes, Crudités and Port Dressing (v)

Award Winning Lancashire Black Pudding

Fried Duck Egg and Bacon Crumb

Duck Liver en Croûte

Orange Salad and a Balsamic and Date Relish

Atlantic Prawn Cocktail P&O Cruises Favourite

Homemade Marie Rose Sauce and Brown Bread

Chicken Caesar Salad (also available as a main course)

Romaine Lettuce, Anchovies, Parmesan Cheese and Croûtons in a Creamy Caesar Dressing

Cheddar Cheese, Onion and Sage Soup (v)

Vegetable Consommé

White Truffle Oil (v)

Cream of Tomato Soup P&O Cruises Favourite

Basil Oil and Croûtons (v)

Main Courses

Seafood Brochette with Sauce Aurora

Button Mushrooms, Sugar Snap Peas and Vegetable Rice

Pan Fried Red Gunard Fillet

Potato Gnocchi, Mediterranean Vegetables and Shellfish Ragoût

Beer Marinated Spatchcock Spring Chicken

Cajun Potatoes, Roasted Corn and a Jalapeño and Tomato Salsa

Slow Braised Lamb Shank* with Rosemary Jus

Champ Potatoes, Cauliflower au Gratin and Peas à la Flamande

Prime Rib of Beef* with Sauce Chasseur

Fondant Potatoes, Cauliflower au Gratin and Green Beans

Prime Sirloin Steak* P&O Cruises Favourite

Button Mushrooms, Confit Cherry Tomato, Green Beans, Home Fries and Béarnaise Sauce

Regional Dish

Exec Chef to decide on board

Savoury Gougère filled with Spinach and Cauliflower Soubise

Tadka Dhal Sauce (v)

Desserts

Warm Chocolate Praline Fondant

Vanilla Bean Ice Cream and Caramel Sauce

Baked New York Cheesecake

Raspberry Coulis

Italian Orange Curd Meringue Tart

Lemon Pastry

Sultana Brioche Bread and Butter Pudding P&O Cruises Favourite

Cream or Vanilla Custard

Fresh Seasonal Fruit Salad

with Cream

Ice Creams

Vanilla, Coconut, Amarelle and Hazelnut

Sorbet

Quince

Cheeseboard

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Starters and Soup

Smoked Salmon Mousseline

served with a Melody of Seafood*

Slow Cooked Pulled Beef Tian

Piccalilli and Toasted Rye Bread

Plum Tomato Tart

Melted Mozzarella and Balsamic Syrup (v)

Mezze Platter

Falafel, Houmous, Baba Ghanoush, Dolmades and Fattoush Salad (v)

Atlantic Prawn Cocktail P&O Cruises Favourite

Homemade Marie Rose Sauce and Brown Bread

Waldorf Salad (also available as a main course)

Walnut, Apple, Red Grape, Mayonnaise and Natural Yoghurt (v)

Chickpea and Chorizo Soup

Cream of Parsnip Soup

Vegetable Crisps (v)

Cream of Tomato Soup P&O Cruises Favourite

Basil Oil and Croûtons (v)

Main Courses

Atlantic Monkfish Fillet Wrapped in Serrano Ham

Herb Couscous, Petit Pois à la Française, Aubergines and Sweet Roasted Tomato Sauce

Grilled Peppered Sea Trout

Sweet Potato Fries, Crisp Pancetta and a Leek and Pea Purée

Carved Pork Loin with Apricot Stuffing

Château Potatoes, Savoy Cabbage, Purée of Butternut Squash and Pan Jus

Gressingham Duck Breast* with Blackcurrant Jus

Galette Potatoes, Butternut Squash and Wilted Greens

Lamb Rump* with Chorizo and Tomato Cassoulet

Baby Spinach and Balsamic Jus

Prime Sirloin Steak* P&O Cruises Favourite

Button Mushrooms, Confit Cherry Tomato, Green Beans, Home Fries and Béarnaise Sauce

Regional Dish

Exec Chef to decide on board

Sweet Potato, Lentil and Black Sesame Cake

Smoked Tofu, Vegetable Tempura and Mango Relish (v)

Desserts

Baked Apple with Calvados Fruits and Almond Crumble

Sauce Anglaise

Summer Berry Pudding

Clotted Cream

Classic Tiramisu

Savoardi Biscuits

Sultana Brioche Bread and Butter Pudding P&O Cruises Favourite

Cream or Vanilla Custard

Fresh Seasonal Fruit Salad

with Cream

Ice Creams

Vanilla, Honey and Ginger, Brownies and Cream

Sorbet

Melon

Cheeseboard

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Brussels Pâté

Beetroot and Red Onion Marmalade

Sun-dried Tomato Cheesecake

Mixed Leaves and Pesto Dressing (v)

Deville Whitebait

Sweet Smoked Paprika Mayonnaise

Beef Bresaola*

Marinated Artichoke Hearts, Rocket Leaves and Aged Parmesan Cheese

Atlantic Prawn Cocktail P&O Cruises Favourite

Homemade Marie Rose Sauce and Brown Bread

Cobb Salad (also available as a main course)

Baby Gem Lettuce, Turkey Breast, Ham, Avocado, Stilton Cheese and Tomato with Ranch Dressing

Vegetable Soup au Pistou (v)

Cullen Skink (v)

Creamy Smoked Haddock Soup with Oven-toasted Sourdough Croûtons

Cream of Tomato Soup P&O Cruises Favourite

Basil Oil and Croûtons (v)

Main Courses

Pan-fried Cod Fillet with Parsley Crust

Broccoli Florets, Carrot Ribbons, Creamed Potatoes and Shellfish Beurre Blanc

Grilled Cornish Sardines in Garlic Butter en Bruschetta

Marsh Samphire and Rustic Tomato Sauce

Chicken Kiev

Fragrant Pilau Rice, Beetroot Crisps and Russian Vegetable Salad Hollandaise

Roast Venison* and Poached Pear

Braised Red Cabbage, Broccoli Florets, Cretan Potatoes and a Redcurrant Jus

P&O Cruises Mixed Grill

Lamb Rosette*, Beef Medallion* and Seared Calves Liver*

Sautéed Mushrooms, Garden Peas, Lyonnaise Potatoes and Sauce Choron

Prime Sirloin Steak* P&O Cruises Favourite

Button Mushrooms, Confit Cherry Tomato, Green Beans, Home Fries and Béarnaise Sauce

Regional Dish

Exec Chef to decide on board

Butter Bean and Vegetable Cassoulet

Broccoli, Creamed Pumpkin and Dill Pickle Relish (v)

Desserts

Warm Chocolate Brownie

Strawberry Compote and Clotted Cream Ice Cream

Limoncello Panna Cotta

Peach Coulis

Cappuccino Cheesecake

Biscotti

Sultana Brioche Bread and Butter Pudding P&O Cruises Favourite

Cream or Vanilla Custard

Fresh Seasonal Fruit Salad

with Cream

Ice Creams

Vanilla, Strawberries and Cream, Mint Chocolate Chip

Sorbet

Tropical Mango

Cheeseboard

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Potted Rilette of Pheasant

Oat Cakes and a Cider Apple Chutney

Gravlax

Dill Cured Salmon* with Scandinavian Dressing and Rye Bread

Warm Garlic Mushroom and Crisp Bread Salad

Balsamic Drizzle (v)

Green Asparagus

Devilled Egg Mayonnaise and Garlic Toasts (v)

Atlantic Prawn Cocktail P&O Cruises Favourite

Homemade Marie Rose Sauce and Brown Bread

Chicken Caesar Salad (also available as a main course)

Romaine Lettuce, Anchovies, Parmesan Cheese and Croûtons in a Creamy Caesar Dressing

Butterbean, Roasted Onion and Sweet Paprika Soup

Golden Croûtons (v)

Double Beef Consommé

Garden Vegetable Brunoise

Cream of Tomato Soup P&O Cruises Favourite

Basil Oil and Croûtons (v)

Main Courses

Red Mullet with Orange Scented Crab Bisque

Crushed New Potatoes, Sugar Snap Peas and Mediterranean Vegetables

Grilled Whole Witch Sole on the Bone

Browned Butter, Parsley New Potatoes and a Melody of Green Garden Vegetables

Roast Corn-fed Chicken

Lemon and Thyme Scented Couscous Stuffing, Roast Potatoes, Turnips au Gratin, Garden Peas and Pan Gravy

Slow Cooked Pork Belly and Crackling

Potatoes Gratinée, Savoy Cabbage, Baked Onion, Caramelised Apple and a Cider Jus

Grilled Peppered Lamb Leg Steak*

Hasselback New Potatoes, Cauliflower Cheese, Green Beans and a Redcurrant Jus

Prime Sirloin Steak* P&O Cruises Favourite

Button Mushrooms, Confit Cherry Tomato, Green Beans, Home Fries and Béarnaise Sauce

Regional Dish

Exec Chef to decide on board

Chickpea and Cumin Bon Bons

Butter Poached Leeks and Sweetcorn Purée (v)

Desserts

Baked Bramley Apple Crumble

Sauce Anglaise

Sweet Meringue Swan

Sticky Toffee Cream

Chilled Irish Cream Soufflé*

Sultana Brioche Bread and Butter Pudding P&O Cruises Favourite

Cream or Vanilla Custard

Fresh Seasonal Fruit Salad

with Cream

Ice Creams

Vanilla, Banana and Pecan Cheesecake, Peach and Mango

Sorbet

Orange

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Your Executive Chef is xxxxxxxxxxxx

Starters and Soup

Smoked Trout and Peppered Mackerel

Grain Mustard and Yoghurt Potato Salad

Duck Rilette

Port and Cranberry Relish

Parmesan Risotto with Rocket Pesto

Toasted Pine Nuts (v)

Asian Soba Noodle and Chicken Breast Salad

Peanuts and Sesame

Atlantic Prawn Cocktail P&O Cruises Favourite

Homemade Marie Rose Sauce and Brown Bread

Caprese Salad (also available as a main course)

Buffalo Mozzarella, Cherry Tomatoes, Basil Leaves, Black Olives and Red Onion (v)

Oxtail Soup

Fino Sherry

Celeriac, Parsnip and Pear Soup

Caraway Seed Croûtons (v)

Cream of Tomato Soup P&O Cruises Favourite

Basil Oil and Croûtons (v)

Main Courses

Atlantic Haddock Glazed with Welsh Rarebit

New Potatoes, Broccoli, Stir-fried Vegetables and a Tomato and Tarragon Chutney

Grilled Mackerel Fillet

Horseradish Pomme Puree, Beetroot and Apple Salad and a Gooseberry Salsa

Breast of Guinea Fowl in Madeira Cream Sauce

Baked Tartiflette Potatoes, Broccoli and Baby Carrots

Pork Schnitzel with Sage Butter

Spätzle, Savoury Cider Apples and Pancetta Creamed Cabbage

Carved Prime Forerib of Beef*

Yorkshire Pudding, Chateau Potatoes, Green Beans, Baby Carrots and Pan Gravy

Prime Sirloin Steak* P&O Cruises Favourite

Button Mushrooms, Confit Cherry Tomato, Green Beans, Home Fries and Béarnaise Sauce

Regional Dish

Exec Chef to decide on board

Baked Goat's Cheese Crottin

Hazelnut Shortbread, Stir-fried Vegetables, Caramelised Pear and a Balsamic Reduction (v)

Desserts

Marmalade Bakewell Tart

Vanilla Sauce

Blackberry Delice

Vanilla Mascarpone Cheese

Cranachan

Raspberries and a Shortbread Petticoat Tail

Sultana Brioche Bread and Butter Pudding P&O Cruises Favourite

Cream or Vanilla Custard

Fresh Seasonal Fruit Salad

with Cream

Ice Creams

Vanilla, Blackcurrant Cheesecake, Elderflower

Sorbet

Passion Fruit

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

Recommended Wine

WHITE WINE HERE – £18.00

Crisp and refreshing white with a lemony zing, all the way from Sicily

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RED WINE HERE – £18.00

Dark and inky earth flavours, bursting full of cherries and summer fruits

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<Day> <Month> 2016

Your Executive Chef is xxxxxxxxxxxx

Starters and Soup

Ardennes Pâté

Melba Toast and Blueberry Relish Chutney

Plum Tomato and Mozzarella Salad

Fresh Basil Leaf, Red Onion and Black Olives (v)

Dry Cured Bacon on Toasted Sourdough Bread

Mature Cheddar Cheese Rarebit and Poached Hen's Egg*

Mediterranean Seafood and Octopus Salad

Sauce Nero

Atlantic Prawn Cocktail P&O Cruises Favourite

Homemade Marie Rose Sauce and Brown Bread

Chicken Caesar Salad (also available as a main course)

Romaine Lettuce, Anchovies, Parmesan Cheese and Croûtons in a Creamy Caesar Dressing

Baked Pumpkin Soup

Toasted Pumpkin Seeds (v)

Cream of Chicken, Mushroom and White Wine Soup

Cream of Tomato Soup P&O Cruises Favourite

Basil Oil and Croûtons (v)

Main Courses

Pan-fried Pink Trout with Buttered Brown Shrimp, Flaked Almonds and Capers

Marquis Potatoes, Garden Peas and Vegetable Ribbons

Deep Fried Cornmeal Cod Cheeks

Sweet Potato Fries, Creamed Corn and Pimento and a Ranch Dressing

Sweet Cured Bacon Loin Steak

Bubble and Squeak Cake, Demerera Candied Pineapple and Homemade Houses of Parliament Sauce

Honey Glazed Norfolk Duck Breast*

Macaire Potatoes, Swede Purée, Garden Peas and an Orange and Cointreau Sauce

Roast Leg of Lamb*

Oven-baked Ratatouille, Boulangère Potatoes, Garden Peas and Minted Jus

Prime Sirloin Steak* P&O Cruises Favourite

Button Mushrooms, Confit Cherry Tomato, Green Beans, Home Fries and Béarnaise Sauce

Regional Dish

Exec Chef to decide on board

Slow Cooked Cherry Tomato Feuilleté

Pickled Vegetable Ribbons, Butter Poached Cucumber and a Honey and Grain Mustard Dressing (v)

Desserts

Warm Black Cherry Clafoutis Tart

White Chocolate Ice Cream

Tuscan Coffee and Hazelnut Cake

Mascarpone and a Red Plum Sauce

Classic Sherry Trifle

Sultana Brioche Bread and Butter Pudding P&O Cruises Favourite

Cream or Vanilla Custard

Fresh Seasonal Fruit Salad

with Cream

Ice Creams

Vanilla, Sticky Toffee Fudge, Honey and Ginger

Sorbet

Blackcurrant

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

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Your Executive Chef is xxxxxxxxxxxx

Starters and Soup

Roasted Beetroot, Celeriac and Apple Salad

Pecan Nuts (v)

Oak Smoked Chicken with Peach and Pecorino Cheese

served on Italian Focaccia Bread

Baked and Dressed Cornish Crab

with a Parmesan and Flat Leaf Parsley Crumble

Poacher's Crusted Game and Poultry Pie

Soused Garden Vegetables and Beetroot Relish

Atlantic Prawn Cocktail P&O Cruises Favourite

Homemade Marie Rose Sauce and Brown Bread

Greek Salad (also available as a main course)

Feta Cheese, Tomatoes, Cucumber, Red Onion and Black Olives (v)

Cock-a-Leekie Soup

Chicken, Leek and Prune Broth

Carrot, Coriander and Mango Soup (v)

Cream of Tomato Soup P&O Cruises Favourite

Basil Oil and Croûtons (v)

Main Courses

Fillet of Sea Bream with a Warm Crayfish Tail Vinaigrette

Asparagus, Croquette Potatoes, Mediterranean Vegetables and Salsa Fresca

Crispy Atlantic Pollack Fillet in a Parmesan Crumb

Champ Potatoes, Slow Baked Plum Tomatoes and Sauce Gribiche

Classic Roast Moorland Grouse*

Game Chips, Parsnip Clapshot, Green Beans, Bread Sauce and a Sloe Gin Jus

Carved Pork Rack in Calvados Sauce

Normandy Potatoes, Cabbage and Butternut Squash

Beef Fillet Medallion*

Chorizo Crushed Potatoes, Asparagus Spears, Glazed Carrots and Béarnaise Sauce

Prime Sirloin Steak* P&O Cruises Favourite

Button Mushrooms, Confit Cherry Tomato, Green Beans, Home Fries and Béarnaise Sauce

Regional Dish

Exec Chef to decide on board

Creamed Carrot and Walnut Pithivier

Cabbage, Butternut Squash Purée and Fig Relish (v)

Desserts

Queen of Puddings

Warm Raspberry Jam

Gâteau Opera

Layered with Praline Cream

Dulce de Leche Tart

Gooseberry Compote

Sultana Brioche Bread and Butter Pudding P&O Cruises Favourite

Cream or Vanilla Custard

Fresh Seasonal Fruit Salad

with Cream

Ice Creams

Vanilla, Peach and Mango, Maple and Walnut

Sorbet

Strawberry

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

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<Day> <Month> 2016

Your Executive Chef is xxxxxxxxxxxx

Starters and Soup

Confit Pork, Woodland Mushroom and Leek Terrine

Gooseberry Relish

Smoked Salmon* and Quail's Egg*

Crème Fraîche Potato and Chive Salad

Deep-fried Camembert with Cranberry and Apple Jam

Pecan Nut Salad and Toasted French Bread (v)

Potted Norfolk Kipper Pate

Malt Whisky and Highland Oat Cakes

Atlantic Prawn Cocktail P&O Cruises Favourite

Homemade Marie Rose Sauce and Brown Bread

Chicken Caesar Salad (also available as a main course)

Romaine Lettuce, Anchovies, Parmesan Cheese and Croûtons in a Creamy Caesar Dressing

Beef, Ale and Mushroom Soup

Vichyssoise

Creamed Potato and Leek Soup (v)

Cream of Tomato Soup P&O Cruises Favourite

Basil Oil and Croûtons (v)

Main Courses

Fillet of Plaice Bonne Femme with Prawn Mousseline

New Potatoes, Broccoli Florets and Vegetable Ribbons

Poached Darne of Atlantic Hake

New Potatoes, Leeks and a Lemon and Brown Butter Sauce

Truffle Scented Corn-fed Chicken Suprême à la Crème

Broccoli Florets, Rice and Vegetable Ribbons

Breast of Young Wood Pigeon

Caramelised Fig Pastry, Fondant Potato, Prune and Pancetta Roll and an Elderflower Scented Jus

Sage Crusted Veal Loin* with Thyme Jus

Delmonico Potatoes, Vegetable Ribbons, Courgettes and Caramelised Onions

Prime Sirloin Steak* P&O Cruises Favourite

Button Mushrooms, Confit Cherry Tomato, Green Beans, Home Fries and Béarnaise Sauce

Regional Dish

Exec Chef to decide on board

Chickpea Cake with a Poached Hen's Egg*

Moutabal, Roasted Cherry Tomatoes and Hollandaise Sauce (v)

Desserts

Golden Syrup Baked Sponge Pudding

Sauce Anglaise

Crème Caramel

Chocolate Churro

Chocolate Truffle Torte

Amaretti Biscuit Base

Sultana Brioche Bread and Butter Pudding P&O Cruises Favourite

Cream or Vanilla Custard

Fresh Seasonal Fruit Salad

with Cream

Ice Creams

Vanilla, Rum and Raisin, Mint Chocolate Chip

Sorbet

Strawberry

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

Recommended Wine

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Our wild game menu items may contain shot.

<Day> <Month> 2016

Your Executive Chef is xxxxxxxxxxxx

Starters and Soup

Tomato Panna Cotta

Red Onion and Cucumber (v)

Italian Antipasti

Salami, Prawns, Olives and Focaccia Bread

Tempura of Calamari

Lemon and a Spicy Romesco Dip

Smoked Ham Hock and Minted Pea Slice

Pickles and Rhubarb Relish

Atlantic Prawn Cocktail P&O Cruises Favourite

Homemade Marie Rose Sauce and Brown Bread

Salad Lyonnaise (also available as a main course)

Egg, Pancetta, Frisee Lettuce, Shallots, Croutons and Red Wine Vinegar Dressing

Blue Cheese and Celery Soup

with Croûtons (v)

Chicken Consommé Ambassadeur

Peas, Rice and Chiffonade Lettuce

Cream of Tomato Soup P&O Cruises Favourite

Basil Oil and Croûtons (v)

Main Courses

Rendezvous of Seafood in a Bouillabaisse Sauce

Buttered Rice, Sugar Snap Peas and Mediterranean Vegetables

Highland Salmon Fish Cake with an Oatmeal Crust

Baby Spinach Leaves and Chive Hollandaise Sauce

Corn Fed Chicken Breast Milanese with a Plum Tomato and Buffalo Mozzarella Crust

Garlic Roasted Potatoes, Italian Salad and Isle of Wight Smoked Tomato Balsamic Dressing

Roast Rack of Mint Crusted Lamb*

Noisette Potatoes, Pumpkin, Sugar Snap Peas and Pan Jus

Braised Paupiette of Beef in Red Wine

Poached Thyme Pudding, Creamed Potatoes, Honey Glazed Carrots and Broccoli Florets

Prime Sirloin Steak* P&O Cruises Favourite

Button Mushrooms, Confit Cherry Tomato, Green Beans, Home Fries and Béarnaise Sauce

Regional Dish

Exec Chef to decide on board

Grilled Halloumi Cheese with Horitaki Salad

Grilled Courgettes, Assorted Flat Breads and Sweet Chilli Dressing (v)

Desserts

Bananas Baked in Demerara Rum

Caramel Sauce, Pecan Nuts and Coconut Ice Cream

White Wine Syllabub

Sablé Biscuits

Dark Chocolate and Grand Marnier Tart

Chantilly Cream

Sultana Brioche Bread and Butter Pudding P&O Cruises Favourite

Cream or Vanilla Custard

Fresh Seasonal Fruit Salad

with Cream

Ice Creams

Vanilla, Coffee, Blackcurrant Cheesecake

Sorbet

Melon

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

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