

<Day> <Month> 2016



"I'm delighted to present a unique Gala Dinner Menu for your enjoyment this evening. There's an undeniably special sense of occasion to every P&O Cruises Black Tie night, but I wanted to make them even more exceptional by introducing some of my all-time traditional favourite dishes. This menu has been prepared using the freshest, local ingredients and is designed to give you a taste of the destinations you are visiting. Have a wonderful dinner and enjoy your evening."



## Marco's Menu

### Poached Hampshire Chalk Stream Trout with Caper Mayonnaise

Fennel, Cucumber, Smoked Halibut and Brown Shrimp Salad (gf)

### Cream of Cauliflower Soup

Cheddar Cheese and Black Truffle (v) (gf)

### Passion Fruit Sorbet

### Marco's Classic Beef Wellington with a Wild Mushroom and Madeira Duxelle

Dauphinoise Potatoes and Buttered Tender Stem Broccoli

### Biscuit Glace

Hazelnut Parfait with Raspberry Coulis and Almond Tuile (gf)

## Today's Recommended Wines

### 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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(v) – Denotes vegetarian option (gf) – Denotes gluten free (ls) – Denotes low sugar

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Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before dining.

Please note that some of these dishes may contain nuts or nut extracts. Our wild game menu items may contain shot.

## Starters

### Smoked Duck Breast\* with a Crushed Hazelnut and Herb Crouton

Dates, Cream Cheese and Orange Dressed Chicory

### Fried Goat's Cheese Crottin

Apple and Red Cabbage Purée (v)

## Soup

Ham and Puy Lentil (gf)

## Sorbet

Passion Fruit

## Main Courses

### Grilled Halibut Glazed with a Crab Sabayon

Seafood Rigatoni and Asparagus Spears

### Hot Oak-Smoked Salmon

Crushed New Potatoes, Butter Poached Cucumber and Horseradish Smitane Sauce (gf)

### Ballotine of Corn-fed Chicken with a Quail, Pistachio and Truffle Mousseline

Gaufrette Potatoes and Cider Jus

### Grilled Milk-fed Calves Liver\*, Veal Kidney and Chorizo Sausage Brochette

Pont Neuf Potatoes and Béarnaise Sauce

### Twice Baked Goat's Cheese Soufflé\*

Roasted Beetroot and Rosemary Bruschetta (v)

## Desserts

### Apple Tart Tatin

Vanilla Pod Ice Cream

### Chocolate and Grand Marnier Tart

Chantilly Cream (ls)

### White and Dark Chocolate Mousse Cake *Signature Dessert*

Fresh Berries and Raspberry Sauce (not suitable for vegetarians)

### Ice Creams

Vanilla, White Chocolate, Oreo Cookie

### Tropical Dream Sundae

Mango Sorbet, Tropical Fruit Salad,  
Passion Fruit Curd and Whipped Cream (gf)

### Sorbet

Mango and Pink Peppercorn

## Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits



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## Marco's Menu

**Dressed Devonshire Crab and Scallop Ceviche\***  
Sauce Gribiche (gf)

**Cream of Jerusalem Artichoke Soup**  
Parma Ham and Orange Zest Crumb (gf)

**Salt Marsh Lamb Loin\* with a Mint and Garlic Chicken Mousseline**  
Truffle Pomme Purée, Buttered Mixed Beans and Lamb Jus

**Caramel Poached Pears with Puff Pastry**  
Honey Ice Cream

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## Starters

**Chicken, Chorizo and Parma Ham Terrine**  
Apricot Chutney and Melba Toast

**Blue Cheese and Candied Walnut Risotto**  
Homemade Pecan Nut Biscuits (v)

## Soup

**New England Clam Chowder** (gf)

## Main Courses

**Poached Haddock Fillet**  
Chive Mashed Potatoes, Sautéed Spinach, Peas and Broad Beans with a Lemon Cream Sauce (gf)

**Lemon Sole Fillet Meunière with Brown Shrimp and Caper Butter**  
Parsley New Potatoes and Petits Pois à la Française (gf)

**Corn-fed Guinea Fowl with Toasted Hazelnut and Pear Stuffing**  
Chipolata Sausage, Château Potatoes, Seasonal Greens, Bread Sauce and Thyme Gravy

**Grilled Trio of Pork, Lamb\* and Beef\* Fillets**  
Pont Neuf Potatoes, Roasted Vine Tomatoes and Madeira Jus

**Wild Mushroom and Courgette Roulade**  
Pumpkin Purée and Provençal Sauce (v)

## Desserts

**Baked Blueberry Soufflé\***  
Cornish Clotted Cream Ice Cream and Spiced Blueberry Compote (gf)

**Trio of Miniature Chocolate Delights** (ls)

**White and Dark Chocolate Mousse Cake** *Signature Dessert*  
Fresh Berries and Raspberry Sauce (not suitable for vegetarians)

### Ice Creams

Vanilla, Apple Cider, Chocolate

### Sorbet

Passion Fruit

### Cappuccino Crunch Sundae

Espresso, Coffee Meringue, Vanilla Ice Cream and Whipped Cream (gf)

## Cheeseboard

**A Selection of Regional British and Continental Cheese with Biscuits**

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## Marco's Menu

### Crispy Fried Pork Cheek

Chorizo Patatas Bravas and Romesco Sauce

### Chicken and Sweetcorn Chowder (gf)

### New England Half Split Lobster and Mornay Sauce

Parmesan Pangrattato, Creamed Potatoes and a Medley of Green Vegetables

### Orange Scented Savarin with Summer Berries

Chantilly Cream

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## Starters

### Oak Smoked Scottish Salmon\*

Capers, Red Onion and Brown Bread

### White Tomato Cream Panna Cotta

Slow Cooked Cherry Tomatoes and Basil Pesto (v) (gf)

## Soup

### Purée of Broccoli

Toasted Flaked Almonds (v)

## Main Courses

### Classic Coquilles Saint-Jacques

Glazed Scallops in Gruyère Cheese Sauce with Creamed Potatoes

### Black Pepper Crusted Barbary Duck Breast\*

Dauphinoise Potatoes, Koffman Cabbage, Maple Glazed Parsnips and a Crushed Raspberry and Chocolate Sauce (gf)

### Pork Cheek en Croûte, Pressed Pork Shoulder with Fennel Seeds and Baked Apple with a Tarragon Pork Mince

Rösti Potato and Mustard Cream Sauce

### Beef Tenderloin\* with a Wild Mushroom Crust

Thyme Poached Potatoes, Buttered Asparagus Spears, Cauliflower Beignet and a Red Wine Sauce

### Chickpea Tagine

Harissa Couscous, Chargrilled Mediterranean Vegetables and Flatbread (v)

## Desserts

### Cherries Jubilee

Buttermilk Pancake and Vanilla Pod Ice Cream (gf) (ls)

### Banana and Pecan Nut Gâteau Saint Honoré

### White and Dark Chocolate Mousse Cake Signature Dessert

Fresh Berries and Raspberry Sauce (not suitable for vegetarians)

### Ice Creams

Vanilla, Rum and Raisin, Cookie Dough

### Chocolate Brownie Sundae

Milk Chocolate Brownie, Chocolate Ice Cream, White Chocolate Sauce and Whipped Cream (gf)

### Sorbet

Orange

## Cheeseboard

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### Bayonne Ham and Parmesan Mousse

Baby Gem Lettuce and Rye Bread Croutons

### Velouté of Green Asparagus and Chervil

Natural Yoghurt (v) (gf)

### Champagne Sorbet

### Roasted Turbot Tranche Annette on the Bone with Thyme Butter

Cocotte Potatoes, Anchovies, Charred Cucumber and Braised Chicory Hearts (gf)

### Trio of Chocolate

Bitter Sweet Chocolate Tart, Milk Chocolate Mousse and White Chocolate Parfait (not suitable for vegetarians)

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## Starters

### Smoked and Cured Fish

Creamed Smoked Trout\* with Horseradish Mayonnaise, Gravlax Tartar\*, Roulade of Smoked Salmon\* and Cornish Crab served with Crisp Bread

### Buttered Asparagus with a Soft Poached Hen's Egg\*

Broad Beans, Fresh Mint and Mustard Dressing (v) (gf)

## Soup

Bouillabaisse (gf)

## Sorbet

Champagne

## Main Courses

### Pan-fried Sea Bass Fillet

Saffron Scented Mousseline Potato and Sweet Roasted Peppers (gf)

### Pheasant wrapped in Pancetta

Truffled Potatoes, Buttered Apples, Savoy Cabbage and Cider Jus

### Breast of Gressingham Duck\*

Dauphinoise Potatoes, Green Beans and Black Cherry Sauce

### Prime Roast Forerib of Beef\*

Rissolées Potatoes, Tomato Provençal and Red Wine Sauce (gf)

### Homemade Porcini Mushroom and Roasted Garlic Ravioli

Fried Quail's Egg\*, Asparagus Spears and a Truffle Beurre Blanc (v)

## Desserts

### Baked Alaska

Italian Meringue with a Strawberry and Elderflower Compote (gf)

### Tarte aux Pommes

Calvados Crème Anglaise and Quince Sorbet (ls)

### White and Dark Chocolate Mousse Cake Signature Dessert

Fresh Berries and Raspberry Sauce (not suitable for vegetarians)

### Ice Creams

Vanilla, White Chocolate, Oreo Cookie

### Lemon Swirl Cheesecake Sundae

Vanilla Cheesecake, Lemon Sorbet, Lemon Curd and Whipped Cream

### Sorbet

Pink Grapefruit

## Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

