

Celebrate a deliciously decadent Afternoon Tea with a twist. Inspired by my worldwide travels, I'll be taking you on a culinary journey with ingredients from around the globe - Enjoy! Eric Lanlard





A dish that reminds me of a beautiful autumnal walk in the woodlands of the Tuscan hills. The aromatic porcini mushrooms encased in this éclair complement mature cheddar, maple roasted pancetta cream and a touch of chilli.













## Menu

Oven Roasted Tomatoes and Extra Virgin Olive Oil Pearls

Parma Ham Brioche Pancetta and Porcini Éclair

Mature Cheddar, Maple Roasted Pancetta Cream and a touch of Chilli

Curried Crab and Yoghurt Tartlet Seaweed Crisp

Mango and Sweet Saffron Crème Pâtissière Verrine

Cardamom Biscuit, Mango and Mint Salsa and Blackcurrant Coulis

West Indies Wark Chocolate Tart

Infused with Caribbean Spices

Pistachio and Forest Berry Petit Choux Pastry

> Rose Water, Pistachio Crackling and Lychee Pearls

Red Velvet Pop Cake

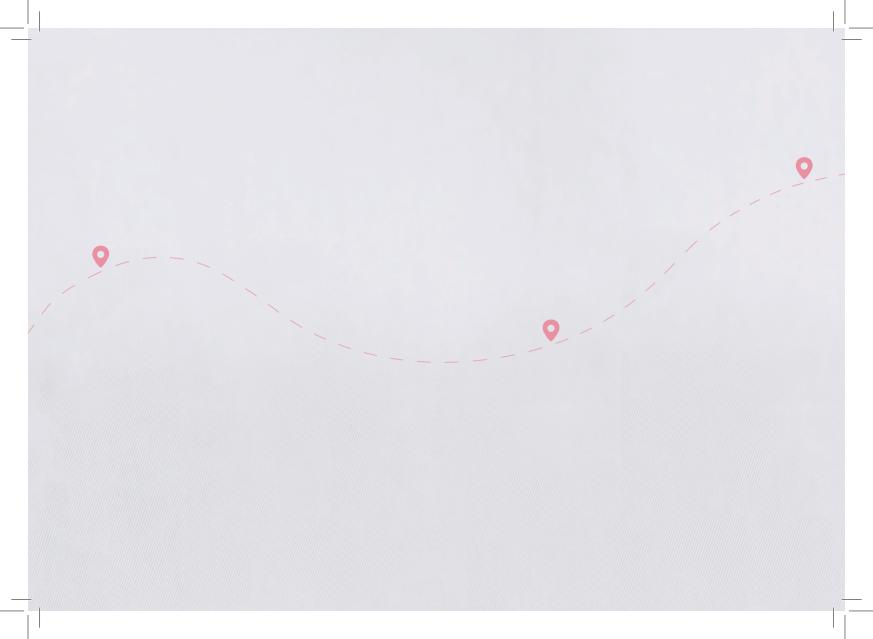
White Chocolate and a Sweet Cream Cheese Centre

Orange Blossom and Bee Pollen Scones
Traditional Scones

Individual Clotted Cream and Jam

Please note that some of these dishes may contain nuts or nut extracts. Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before dining. \*Whilst all the food we serve on board is prepared to the highest health & safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk & shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.





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