Express Lunch

Potato, Cheddar Cheese and Spring Onion Soup Golden Croutons (v)

Smoked Salmon* and Cream Cheese Bagel Salad and Crisps

> Dark Chocolate and HazeInut Swirl Cheesecake (v)

> > Sandwiches

Smoked Salmon* and Cream Cheese Bagel

Salad and Crisps

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American Burger with Cheese and Bacon

Chunky Chips and Coleslaw

Lighter Options

Oak-smoked Chicken Breast

Crunchy Apple Salad and Spicy Tea-soaked

Golden Raisin Chutney

Spiced Quorn Fajita Wrap Avocado, Alfalfa Sprouts and Salsa (vegan)

Fusilli Pasta Arrabbiata (v)

Small Plates

Grilled Blue Corn Tortilla Monterey Jack Cheese, Guacamole, Sour Cream and Pico de Gallo (v) (gf)

Vegetable Garden Salad Asparagus, Pickled Mushrooms and Black Garlic (vegan) (gf)

Potato, Cheddar Cheese and Spring Onion Soup Golden Croutons (v)

Large Plates

Cottage Pie Seasonal Vegetables (gf)

To Share -

Tandoori Platter Lamb Shish Kebab, Malai Tiger Prawns, Tandoori Chicken and Poppadoms

Sides -

Chunky Chips | Buttered New Potatoes Broccoli with Toasted Almonds

P&O CRUISES

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To Drink

Insert Glass of White Wine Ficabo dioris volorestia pro odi nonem eniamenim, qui pratur sequas ut el int abor sit voloreh naturit £XX.XX

Insert Glass of Rosé Wine Ficabo dioris volorestia pro odi nonem eniamenim, qui pratur sequas ut el int abor sit voloreh naturit £XX.XX

Insert Glass of Red Wine Ficabo dioris volorestia pro odi nonem eniamenim, qui pratur sequas ut el int abor sit voloreh naturit £XX.XX

Desserts

Rosemary Roasted Pineapple Mango and Pink Peppercorn Sorbet, Banana Jam (vegan) (gf) (ls)

Dark Chocolate and Hazelnut Swirl Cheesecake (v)

Blackberry Jelly and Poached Conference Pear Honey Yoghurt (v) (gf) (ls)

← Fruit Salad (vegan) (gf) (ls)



Great British Pudding

Warm Raspberry Bakewell Tart Clotted Cream (v)

> Ice Cream Selection of Ice Cream (v)



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Sauce Aurora (v)

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Asparagus Soup

To Share —

Sides

To Drink

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Desserts

Plum and Vanilla Fool with Granola (v) (ls) \sim

Sticky Toffee Cake Date Purée and Apple Compote (vegan)

> Praline Mousse Coffee Jelly, Hazelnuts and Dark Chocolate Powder (v) (qf)

Fruit Salad (vegan) (gf) (ls)



Great British Pudding Rhubarb and Ginger Crumble with Custard (v)

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Express Lunch

Green Split Pea Soup Malt Vinegar (v)

Roast Chicken Baguette Lemon and Herb Mayonnaise Chunky Chips

~ Chocolate Brownie Cookie Crumb and Vanilla Ice Cream (v)

Small Plates

Deep-fried Brie in a Mushroom Breadcrumb Cranberry Sauce and Salad (v)

~

Maple Parsnip, Carrot and Lentil Pâté Ruby Slaw, Spelt Toast and Lightly Smoked Tofu Mayonnaise (vegan)

> Green Split Pea Soup Malt Vinegar (v)

Large Plates

Chicken and Ham Shortcrust Pastry Pie Creamed Potatoes, Vichy Carrots and Roast Beetroot

- To Share –

Fritto Misto Prawns, Calamari, Scampi, Whitebait, Salt and Pepper Squid and Garlic Aioli

Chunky Chips | Buttered New Potatoes | Minted Peas

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Desserts

Banana and Yoghurt Mousse (gf) (ls)

Chocolate Brownie Cookie Crumb and Vanilla Ice Cream (v)

Chickpea Meringue and Strawberry Compote Jelly and Strawberry Pearls (vegan) (gf)

> Fruit Salad (vegan) (gf) (ls)

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Great British Pudding

Warm Pear Charlotte Chantilly Cream (v)

Ice Cream Selection of Ice Cream (v)

Sandwiches

Roast Chicken Baguette Lemon and Herb Mayonnaise, Chunky Chips

Pulled Pork Brioche Bun Swiss Cheese, Apple Slaw, BBQ Sauce Chunky Chips

Lighter Options

Antipasti Salami, Prawns, Olives and Focaccia Bread

Twice-baked Spinach, Cheese and Nutmeg Soufflé* Roast Beetroot and Rosemary Bruschetta (v)

Miso Grilled Aubergine Sticky Rice and Pickled Cucumber Kimchi (vegan)



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L6



Sandwiches

Tuna Mayonnaise and Sweetcorn Baguette Chunky Chips

Southern Fried Chicken Fillets in a Soft Bun Chunky Chips and Barbecue Dip

~

Lighter Options

British Beef Press Pickled Red Cabbage, Rye Bread Toast and Parsley Mayonnaise

Spiced Lentil and Bean Chilli Steamed Jasmine Rice and Guacamole (v) (gf)

Sweet Potato and Carrot Fritters Lime Yoghurt and Green Salad (v)



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Small Plates

Deep-fried Arancini Piperade of Roasted Peppers, Tomato and Basil Purée (v)

> Salad of Pink Grapefruit and Avocado (vegan) (gf)

Chickpea and Chorizo Soup

Large Plates

Fisherman's Pie Salmon, Cod and Mussels with a Mashed Potato Topping, Grilled Courgettes and Wholemeal Bread

To Share -

Mediterranean Mezze Platter Falafel, Dolmades, Houmous and Flatbread (v)

Sides -

Chunky Chips | Garlic and Thyme New Potatoes | Buttered Vegetables



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Desserts

Carrot Cake Sultana Purée and Walnut Tapioca Powder (vegan) (gf) (ls)

Summer Pudding Raspberry Gel and Yoghurt (vegan) (Is)

> ∼ Gâteau Opéra (v) (gf)

> > Fruit Salad (vegan) (gf) (ls)



~ Great British Pudding

Steamed Jam Roly Poly with Custard (v)

Express Lunch

Butternut Squash Soup Pickled Walnuts, Tortilla Croutons and Ponzu Dressing (vegan)

Roast Beef,* Red Onion and Horseradish Baguette Chunky Chips

~ Raspberry and Passion Fruit Delice (gf)

Small Plates

Eggs* Benedict on a Toasted Muffin

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Salad of Asparagus, Baby Gem Lettuce, Radish and Watermelon (vegan) (gf)

> Butternut Squash Soup Pickled Walnuts, Tortilla Croutons and Ponzu Dressing (vegan)

Large Plates

Slow-cooked Feather Blade Beef Steak Garlic Mashed Potatoes, Tomato Braised Mediterranean Vegetables and Basil Houmous

To Share

Beer-battered Cod and Golden Scampi Pea Fritter, Thick Cut Chips and Pickled Onions

Sides -

Chunky Chips | Spiced Potato Wedges | Ratatouille

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Desserts

Strawberry and Greek Yoghurt Fool Oat Crumble (v) (ls)

Dark Chocolate and Olive Oil Marquise Orange Sorbet, Candied Orange

and Spiced Syrup (vegan) (gf)

Raspberry and Passion Fruit Delice

(gf)

~ Fruit Salad

(vegan) (gf) (ls)



Great British Pudding Baked Eve's Sponge Pudding with Custard (v)

> Ice Cream Selection of Ice Cream (v)



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Sandwiches

Roast Beef,* Red Onion and Horseradish Baguette Chunky Chips

Chicken Katsu Burger Asian Slaw and Katsu Mayonnaise

Lighter Options

Salmon Gravadlax* with a Cream Cheese and Dill Mousse Cucumber and Lemon Vinaigrette (gf)

> Tagliatelle Pasta Olives and Capers (v)

Tempura of Cauliflower, Broccoli Florets and Baby Corn Tomato Quinoa and Summer Herb Dip (vegan)



L9







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Desserts

Coconut and Lemongrass Panna Cotta Ginger Crumb and Strawberries (vegan) (gf) (ls)

∼ Baked Chocolate and Coffee Cheesecake Chantilly Cream (v) (gf) ~

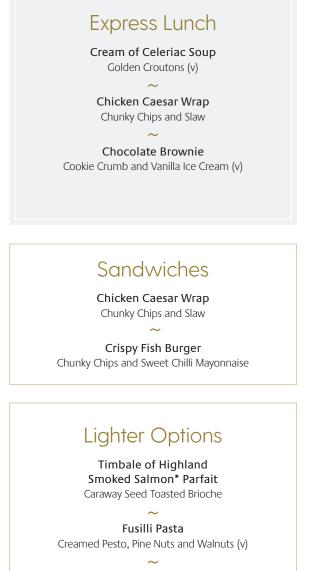
Sticky Toffee Cake Date Purée and Apple Compote (vegan)

> Fruit Salad (vegan) (gf) (ls)

Great British Pudding



Spotted Dick with Custard (v)



Carrot Rösti and Garlic Butter Beans Sweet Potato Chips and Coriander Pesto (vegan) (gf)





Small Plates

Crisp Ricotta Ravioli Warm Arrabbiata Sauce (v)

Salad of Baby Leaves, Toasted Quinoa, Walnuts, Lime, Mango and Gremolata (vegan) (gf)

> Cream of Celeriac Soup Golden Croutons (v)

Large Plates

Lamb and Rosemary Steamed Suet Pudding Boiled Potatoes and Carrots

To Share -

Tandoori Platter Lamb Shish Kebab, Malai Tiger Prawns, Tandoori Chicken and Poppadoms

– Sides –

Chunky Chips | Buttered New Potatoes | Glazed Carrots



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Desserts

Courgette Cake Cinnamon Mascarpone and Pistachios (v) (ls)

> Chilled Lemon Soufflé Blackberry Sorbet and Poached Blackberries (vegan) (gf)

Chocolate Brownie Cookie Crumb and Vanilla Ice Cream (v)

> Fruit Salad (vegan) (gf) (ls)



Great British Pudding Oven-baked Rice Pudding with Nutmeg

Warm Raspberry Sauce (v) (gf)

