



**Thursday June 26, 2025**

**P&O Cruises partners with Barbados chefs for first-of-its-kind island culinary experience**

P&O Cruises is teaming up with a trio of award-winning local chefs to develop an innovative culinary experience for guests flying direct to Barbados to cruise the Caribbean this winter.

Celebrated culinary masters Sophie Michell, Adrian Cumberbatch and Damian Leach will create 'A Taste of Barbados' on board two ships.

Guests on Caribbean fly-cruise sailings on Arvia and Britannia will be treated to the new culinary experience throughout the season which runs from October 2025 to March 2026.

The ships will offer a range of authentic foodie events and local dishes in collaboration with the three chefs alongside signature Caribbean cocktails crafted by renowned mixologist Shane McClean.

Guests will have the opportunity to savour freshly prepared dishes made by the chefs as part of live cookery demonstrations as they share personal anecdotes about local life and the island's vibrant cuisine.

Sophie Michell, chef patron of the renowned Local & Co in Speightstown, Barbados, will curate a lavish five-course dinner for weekly hosted dinners in The Cookery Club on Britannia.

She will regularly attend these exclusive culinary occasions, engaging with guests about her menu and local food culture, and sharing stories about her life on the island. Reservations for the special hosted dinners can be made upon boarding. Guests can also indulge in additional specially created dishes in the buffet, featuring favourite local ingredients selected by the chefs.

A Taste of Barbados will include dishes such as lobster, local fish, aromatic saltfish with roast breadfruit, ginger sweet potato purée and spiced pineapple chutney.

Carnival UK & P&O Cruises president Paul Ludlow said: "P&O Cruises is the only major cruise line to fly guests direct to the Caribbean from seven departure cities around the UK with itineraries designed specifically for British guests.

"Our aim is always to curate experiences for our guests which are unique and memorable. It is fitting that A Taste of Barbados will bring the island's best chefs and



top mixologist on board with a range of delicious dishes using the finest local produce.

“They will introduce an authentic Caribbean vibe with these very special events on board Arvia and Britannia, our newest ship and our flagship.”

Images [here](#).

- Ends -

About the chefs:

**Sophie Michell, Local & Co.**

British-born Sophie lives in Barbados and is the owner of renowned restaurant Local & Co., the Caribbean's first truly sustainable restaurant. Having started working in kitchens at the age of 14, she became the youngest executive chef at Belgrave Hotel, London, has appeared regularly on TV shows such as Saturday Kitchen and Sunday Brunch, and has published eight award-winning cookbooks. Her passion for farm-to-table cooking shines through in her cuisine (90 per cent of the produce and ingredients at Local & Co is from Barbados and neighbouring islands) and Sophie is proud of making creative food that celebrates the island.

**Adrian Cumberbatch, Follow de Smoke**

Adrian is one of the Caribbean's most prominent and respected chefs, whose passion for food and local ingredients has inspired him since he was a young boy helping his mother and grandmother in the kitchen. He is on a mission to elevate Caribbean cuisine and culture through his company Cook Caribbean Inc. and also owns acclaimed restaurant Follow de Smoke in Bridgetown, Barbados, specialising in the island's authentic local cuisine.

**Damian Leach, Cocktail Kitchen**

Known across Barbados and beyond as 'The Breadfruit Man' (thanks to his passion for roasting breadfruit on the beach), Damian is a big character who loves big flavours. The executive chef at Cocktail Kitchen in St Lawrence Gap, Barbados, is a multi-award-winning chef and food ambassador. His mission is to elevate traditional Bajan flavours and dishes by giving them an innovative twist.

**Shane McClean, mixologist**

International mixologist Shane hails from Barbados, where he was proud to win Bartender of the Year after finishing his training in 2018. Since then, he has travelled the world perfecting his craft and representing Barbados as a culinary ambassador.

Example itineraries include:

**Caribbean, 14-night fly-cruise**

P&O Cruises is offering a 14-night cruise on Arvia (K523A) from £1,399 per person for an inside cabin. Departing November 8, 2025, the price includes return flights from selected UK airports, children's clubs, full board meals and entertainment.

Ports of call include Barbados (overnight), Martinique, St Kitts, Tortola, St Maarten, Antigua (overnight), Grenada and St Lucia.

Link - <https://www.pocruises.com/find-a-cruise/K523A/K523A>

**Caribbean, 14-night fly-cruise**

P&O Cruises is offering a 14-night cruise on Britannia (B601) from £1,599 per person for an inside cabin. Departing January 9, 2026, the price includes return flights from selected UK airports, children's clubs, full board meals and entertainment.

Ports of call include Barbados (overnight), Bonaire, Curacao, Aruba, St Vincent, St Lucia (overnight), St Maarten and Antigua.

Link - <https://www.pocruises.com/find-a-cruise/B601/B601>

**Caribbean, 14-night fly-cruise**

P&O Cruises is offering a 14-night cruise on Arvia (K627) from £1,729 per person for an inside cabin. Departing December 4, 2026, the price includes return flights from selected UK airports, children's clubs, full board meals and entertainment.

Ports of call include Barbados (overnight), Martinique, St Kitts, Tortola, St Maarten, Antigua (overnight), St Lucia and Grenada.

Link - <https://www.pocruises.com/find-a-cruise/K627/K627>

For full availability, call P&O Cruises on 0345 356 9999, visit [www.pocruises.com](http://www.pocruises.com) or visit a travel agent.

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**About P&O Cruises**

P&O Cruises is Britain's favourite cruise line, welcoming guests onboard its seven ships to experience holidays with a blend of discovery, choice, relaxation and exceptional service catered towards British tastes. With a proud history spanning more than 187 years, each ship has its own appeal from family friendly or exclusively for adults with every sailing delivering each guest a *holiday like never before*.

With over 180 destinations worldwide, P&O Cruises itineraries are carefully curated to inspire discovery and are varied to suit newcomers and experienced guests alike. P&O Cruises prides itself on working with top culinary talent; Food Heroes include chefs Marco Pierre White, José Pizarro and Shivi Ramoutar and as well as award-winning drinks expert Olly Smith. Kjartan Skjelde has created Norwegian speciality dishes for sailings to the Norwegian fjords.

Recent awards for P&O Cruises include:

1. Wave Awards 2024 – Best Ocean Cruise Line
2. British Travel Awards 2024 – Best Cruise Line for Family Holidays (winner) and Best Cruise Line for No-Fly Cruise Holidays (silver accreditation)
3. Best in Cruise Awards by Cruise Critic Awards 2024 – Best Cruise Line and Best for Families
4. The Travel Industry Awards 2024 by TTG - Ocean Cruise Line of the Year

The company is part of Carnival Corporation & PLC (NYSE/LSE: CCL; NYSE:CUK).