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P&O Cruises extends partnership with Barbados chefs for second season of authentic island culinary experience

P&O Cruises is extending its successful partnership with award-winning Barbados chefs to bring a second season of its exclusive A Taste of Barbados culinary experience to guests sailing the Caribbean this winter.

Celebrated culinary masters Sophie Michell, Adrian Cumberbatch and Damian Leach will once again bring the flavours of Barbados on board Arvia and Britannia, offering guests an authentic taste of the island throughout the Caribbean fly-cruise season from October 2026 to March 2027.

Following its successful debut, A Taste of Barbados returns with a programme of immersive foodie experiences, authentic local dishes and signature Caribbean cocktails crafted by renowned Barbadian mixologist Shane McClean.

All four of P&O Cruises Taste of Barbados ambassadors appear regularly on board, showcasing the very best of Barbadian food and drink and giving guests a unique opportunity to experience the island's vibrant culinary culture at sea.

Guests will once again have the opportunity to savour freshly prepared dishes during live cookery demonstrations as the chefs share personal stories about life in Barbados and the inspiration behind the island's vibrant culinary heritage.

Sophie Michell, an acclaimed Michelin-trained chef who lives in Barbados, will also return to host interactive cooking demonstrations on Britannia. She will host these experiences exclusively on board Britannia, engaging with guests about her menu, the island's rich food culture and the local ingredients that inspire her cooking.

Reservations for the hosted dinners can be made once on board. Guests can also enjoy a selection of specially created dishes in the Horizon Restaurant buffet, showcasing favourite local ingredients and flavours selected by the chefs.

A Taste of Barbados will once again feature a menu inspired by the island's culinary traditions, with dishes including lobster, locally caught fish, aromatic saltfish with roast breadfruit, ginger sweet potato purée and spiced pineapple chutney.

Carnival UK & P&O Cruises president Paul Ludlow said: "We are delighted to be building on the success of A Taste of Barbados by bringing this unique culinary partnership back for a second season. Our guests consistently tell us how much they value authentic, destination-led experiences, and this collaboration allows them to enjoy the incredible flavours, stories and hospitality of Barbados throughout their holiday. By once again working with some of the island's most talented chefs and mixologists, we're giving guests an even deeper connection with one of our most popular Caribbean destinations."

Example itineraries include:

[Eastern Caribbean Islands 14-night fly-cruise](#)

P&O Cruises is offering a 14-night cruise on Arvia (K626) from £1,449 per person based on two sharing an inside cabin. Departing November 20, 2026, the price includes return flights from selected UK airports, children's clubs, full board meals and entertainment.



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

[Caribbean Islands 14-night fly-cruise](#)

P&O Cruises is offering a 14-night cruise on Britannia (B701A) from £1,999 per person based on two sharing an inside cabin. Departing January 9, 2027, the price includes return flights from selected UK airports, children's clubs, full board meals and entertainment. Ports of call include Barbados, St Maarten, Antigua, St Kitts, St Lucia, St Vincent, Grenada, Aruba and Curacao.

For more information, call P&O Cruises on 0344 338 8003, visit www.pocruises.com or visit a travel agent.

A selection of images can be downloaded, [here](#).

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About the chefs:

Sophie Michell

British-born Sophie lives in Barbados. 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 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 & UVA

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 and UVA in Bridgetown, 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.

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Media Assets (for media only)

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About P&O Cruises

P&O Cruises is part of Carnival Corporation, the world's largest cruise company with a portfolio of cruise lines operating in over 800 ports & destinations worldwide. (NYSE: CCL). 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 and José Pizarro as well as award-winning drinks expert Olly Smith.

Recent awards for P&O Cruises include:

1. Wave Awards 2025 – Best Advertising & Marketing Campaign
2. British Travel Awards 2025 – Best Cruise Line for Family Holidays
3. The Travel Industry Awards 2025 by TTG – Industry Marketing Campaign of the Year
4. Sailwaze Excellence Awards 2025 – Best in Entertainment
5. Best in Cruise Awards by Cruise Critic Awards 2025 – No-Fly Cruise Line (Ocean Category)