



# Christmas Day

2025



## Amuse-bouche

Curried Granny Smith Soup with a Cucumber and Mint Salsa VE GF

## Starters and Soup

### Tiger Prawn Cocktail

Bloody Mary Aioli, Soused Cucumber, Shaved Radish and Baby Gem GF

### Chicken Liver, Cranberry, Port and Orange Pâté

Real Ale Chutney, Carrot and Orange, Pickled Carrot and Garlic Toast

### Mulled Wine Poached Pear

Baby Leaf and Cress Salad, Fennel and Sesame Seeds, Cashew Nut Granola and a Mulled Balsamic Reduction VE GF

### Roasted Cauliflower Soup

Crisp Sage and Walnut Oil VE GF

## Sorbet

Buck's Fizz VE GF

## Main Courses

### Pan-fried Atlantic Halibut

Crab-crushed Potatoes, Lobster Bisque Broth, Sautéed Kale and Lemon-dressed Samphire GF

### Marco Pierre White's Roast Turkey Breast with Slow-cooked Turkey, Sage and Onion Pressé

Garlic and Thyme Roast Potatoes, Pig in a Blanket, Caramelised Brussels Sprouts, Maple-roasted Carrots, Sticky Red Cabbage and a Turkey Jus

### Sweet Potato, Chestnut and Cranberry Nut Roast

Garlic and Thyme Roast Potatoes, Sage and Onion Stuffing, Maple-roasted Carrots, Caramelised Brussels Sprouts, Sticky Red Cabbage and a Rich Vegan Gravy VE

### Prime Grilled Fillet Steak\*

Potato Pavé, Honey-glazed Parsnips, Bouquetière of Vegetables and a Port Wine Jus

## Desserts

### P&O Cruises Traditional Steamed Rum and Almond Christmas Pudding

Brandy Anglaise, Brandy and Mulled Wine Butter V

### Cranberry and Chestnut Pavlova

Cranberry Vodka Granite VE GF

### Festive Chocolate Trio

White Chocolate and Gingerbread Delice, Spiced Clementine and Dark Chocolate Tear, Milk Chocolate Parfait

### Regional Artisan Cheese Plate

Mature Cheddar, Goat's Cheese and Oak-smoked Cheese with Garlic and Nigella Seed Chutney, Apricot, Pistachio and Sunflower Seed Toasts

## To Finish

### Festive Petit Fours

Miniature Mince Pies V, Yule Log Truffles V GF, Chocolate Star Truffles GF, Salted Caramel Ganache Squares V, Mint Chocolate Ganache Truffles VE



V Vegetarian | VE Vegan | GF Gluten free

Some of our products may contain allergens. If you have a food allergy, intolerance, or coeliac disease, please inform a member of our staff before placing your order. Our wild game items may contain shot.

\* Whilst all the food we serve on board is prepared to the highest health and safety standards, public health services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

