

DINNER MENU

Friday, 6 November 2009 | Your Executive Chef is Trevor Glass

WINE

CHAMPAGNE

Taittinger Brut Reserve NV

A Delightful wine with flavours of fresh fruit and honey.

£39.75

ARGENTINEAN WHITE

Semillon Black River Organic, Patagonia

Delicate, with crisp and dry flavours of apple and grapefruit, produced from organically grown grapes.

£14.25

AUSTRALIAN RED

Shiraz/Cabernet EMU RISE

With a youthful purple colour, this wine is fresh, juicy with a slight pepperiness

A classic and extremely popular Australian blend

£14.25

CHILEAN DESSERT WINE

Late Semillon Riesling Santa Monica

A beautiful light golden hue with peach and pear aromas with luscious tones of honey and vanilla.

Santa Monica is a multi Gold Medal winner at the prestigious Vinalies competition in France.

Late Semillon Riesling is also available by the glass (12.5cl)

£10.50

£2.70

AFTER DINNER LIQUEUR

Baileys Irish Cream (25ml)

£1.15

Courvoisier (25ml)

£1.20

FINE COGNACS, SPECIALITY SPIRITS AND LIQUEURS ARE AVAILABLE FROM THE TROLLEY IN THE DINING ROOM.
YOUR WINE STEWARD WILL BE HAPPY TO DISPLAY THEM TO YOU.

V - DENOTES VEGETARIAN CHOICE

* - INDICATES CRUISE-TONE HEALTHY OPTIONS



PLEASE NOTE THAT SOME OF THESE DISHES MAY CONTAIN NUTS OR NUT EXTRACTS.

STARTERS

Fan of sweet summer melon with berry and cassis jelly (V)

Classic prawn cocktail with cucumber, lettuce, and brown treacle bread

Feuilleté of veal kidney in a cream pancetta and mushroom sauce

SOUP

Minestrone soup with pesto oil (V)

Lamb and pearl barley broth

MAIN COURSE

Roulade of plaice fillet dugléré

with a brown crab timbale, new potatoes and braised fennel

Roast English leg of pork

with sage and onion stuffing, chateau potatoes, pan gravy and apple sauce

Grilled grass fed sirloin steak

with straw potatoes, Hampshire watercress and Bordelaise sauce

Dairy cream cheese and chive stuffed chicken breast

with Caesar pasta and Milanese crumb

Poachers pheasant, venison and bacon short crust game pie

with roasted garden vegetables and creamed mash

Mediterranean vegetable tempura in a filo basket (V)

with a black olive dipping sauce and fried rice

VEGETABLE & POTATO

Savoy cabbage

Croquette potatoes

ALSO AVAILABLE

Caesar Salad • Grilled Chicken Breast • Poached Supreme of Salmon

Available with a choice of: Side Salad or Green Peas, Carrots, French Fries or New Potatoes

DESSERTS

Steamed sticky stem ginger and dried fig pudding with vanilla and bay leaf sauce

Pavlova topped with kiwi and a passion fruit nectar

Crème de Cacao dark Valrhona chocolate pot with a marmalade surprise and a light ginger biscuit

Fresh fruit salad

Ice Creams: Vanilla, Strawberry, Caribbean rum & raisin, Elderflower and Creme Fraiche

Sweet Sauces : Butterscotch, Chocolate and Melba

Tropical mango sorbet

A selection of British and Continental cheese with Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

Chocolate and caramel shortbread fingers

Devils on horseback

FRESH FROM THE BAKERY

White and Shaped Wholemeal Rolls, Garlic Focaccia, Pistachio and Almond Bloomer

GALA DINNER MENU

Monday 9 November 2009 | Your Executive Chef is Trevor Glass

WINE

CHAMPAGNE

Veuve Clicquot Yellow Label Brut NV

A fine dry champagne from a noted marque.

£35.95

LOIRE WHITE

Sancerre Henri Bourgeois

Fresh, zingy Sauvignon fruit, dry with herbaceous, leafy notes.

Ideal with shellfish, salads or with goats' cheese.

Henri Bourgeois has been recognised as white wine make of the Year in the Loire Valley.

£26.95

BORDEAUX RED

Château La Freynelle

Medium bodied, with ripe blackcurrant fruit with a hint of damsons and some vanilla, well balanced. perfect accompaniment for lamb dishes.

£17.65

DESSERT WINE

Sauternes Château du Levant ½ bottle

A rich, luscious and beautifully balanced dessert wine, with a wealth of intense sweet fruit flavours.

Sauternes is also available by the glass (12.5cl) £3.20

£10.75

AFTER DINNER LIQUEUR

Courvoisier* (25ml)**

£1.15

Cockburn's Port (50ml)

£1.20

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STARTERS

Handcrafted mixed game terrine

with Oxford sauce, a quince jelly tartlet and oatcakes

Oak-smoked Scottish salmon

with capers, onion and buttered wholemeal bread

Steamed buttered asparagus (V)

with a fried hen egg and parmesan crisp

SOUP

Wild mushroom and white wine velouté (V)

Petit marmite with lean beef, chicken, vegetables and a French stick crispbread

MAIN COURSE

Half Maine Lobster Newburg

with a sabayon cheese gratin and marquis potato

Carved rack of New Zealand lamb boulangère

with balsamic onions and romarin jus

Maple-glazed Gressingham duck breast

with cranberry wine, Savoy cabbage and sweet potato mash

Thick cut tranche of calf's liver

with crushed pea risotto and Madeira reduction

Pan-fried sea bass fillet with slow-cooked carrots, beans, sauce vierge and olive oil confit potato

Twice baked goat's cheese crottin and morel mushroom soufflé (V)

with rosemary breads and hazelnut cream sauce

VEGETABLE & POTATO

Cauliflower gratin

Fondant potatoes

ALSO AVAILABLE

Caesar Salad ●Grilled Chicken Breast ●Grilled Sirloin Steak ●Poached Supreme of Salmon

Available with a choice of: Side Salad or Green Peas, Carrots, French Fries or New Potatoes

DESSERTS

Pear tarte tatin with vanilla pod ice cream

Fresh strawberries with whipped cream, toasted flaked almonds with a warm chocolate biscuit

Chilli fresh mango and coconut cream crème brûlée

Fresh poached plum halves in a mulled wine syrup

Ice Creams: Vanilla, Banana Butterscotch, Brandy Fruit Cake, Lemon Grass and Blackcurrant Cheesecake

Sweet Sauces : Butterscotch, Chocolate and Melba

Champagne and pink grapefruit sorbet

A selection of British and Continental cheese with Biscuits,

Port Marinated Stilton

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

Assorted chocolate truffles

Croûte Windsor

FRESH FROM THE BAKERY

White and Shaped Malted Wheat Rolls, Sun-dried Tomato Foccacia, Carrot and Coriander Bread

DINNER MENU

Saturday 7 November 2009 | Your Executive Chef is Trevor Glass

WINE PACKAGES

We are introducing five set of different wine packages.
Each set consists of six different wines.
You will gain 15% benefit rather than buying individual bottles

PREMIER PACKAGE Chablis Domaine Laroche, Pouilly Fumé, Château Prieure Lichine, Mouton Cadet St. Emilion, Chianti Classico, Pinot Gris Mariner	£117.50
NEW WORLD PACKAGE Tempranillo/Malbec, Semillion Viognier Woodshed, Cabernet Sauvignon El Otro, Pinot Noir Overstone, Chenin Blanc Cape Crown, Chardonnay Badger Mountain	£80.65
CONTINENTAL PACKAGE Denbies Surrey Gold, Mâcon Villages, Côtes du Rhône, Fleurie, Pinot Grigio Blush, Montepulciano D'Abruzzo	£79.65
THE RED PACKAGE Malbec Oak Reserve Cristobal, Cabernet Sauvignon Neales Flat, Valpolicella, Carmenere Casa Silva (P&O Cruises Own Label), Merlot Grey Rock, Rioja Reserva	£87.65
THE WHITE PACKAGE Chenin/Chardonnay, Semillion Viognier, Chardonnay Santa Monica, Sauvignon Blanc Dulong, Gavi Antario Casa Girelli, Sauvignon Blanc Overstone	£83.25

Please ask your Wine Steward for the details

(Wines may not be substituted or exchanged in packages)

AFTER DINNER LIQUEUR

Kahlua (25ml)	£1.15
Courvoisier*** (25ml)	£1.20

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STARTERS

Vegetarian Baby gem lettuce Caesar salad (V)

Smoked Hampshire duck breast, grated apple rémoulade and spiced morello black cherries

Deep-fried battered calamari with a soft romesco dip and lemon

SOUP

Sweet potato and prawn chowder with American saltine crackers

Chilled spicy plum tomato soup with celery salt mini grissini (V)

MAIN COURSE

Baked Icelandic cod fillet

with picante chorizo sausage and butter bean casserole, spinach and mashed potato

Carved pot roast rump of English grass-fed beef

with bourguignon sauce, honeyed parsnips and boiled new potatoes

Grilled rindless pork cutlet

with crisp onions, glazed apples, château potatoes and sage gravy

Peppered loin of free range venison

with bashed neeps, haggis cake and game jus

Roulade of turkey breast with apricot relish

bubble and squeak potato cake and buttered Brussels sprouts

Quorn potato-topped pie with oven roasted vegetables and mushy peas (V)

VEGETABLE & POTATO

Sauté courgettes Provençale

Château potatoes

ALSO AVAILABLE

Caesar Salad • Grilled Chicken Breast • Grilled Sirloin Steak • Poached Supreme of Salmon
Available with a choice of: Side Salad or Green Peas, Carrots, French Fries or New Potatoes

DESSERTS

Warm banana soufflé with a butterscotch and pecan nut sauce with clotted cream ice cream

Cream-filled profiteroles with a dark Valronha chocolate sauce

Baked New York cheesecake with summer berries

Fresh fruit salad

Ice Creams: Vanilla, Maple walnut, Liquiorce, Pistachio and Belgian chocolate truffle

Sweet Sauces : Butterscotch, Chocolate and Melba

Orange sorbet

A selection of British and Continental cheese with Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

Turkish Delight

Canapé Ivanhoé

FRESH FROM THE BAKERY

White and Shaped Wholemeal Rolls, Green Olive Focaccia, Herb and Garlic Bloomer

DINNER MENU

Sunday 8 November 2009 | Your Executive Chef is Trevor Glass

WINE

CHAMPAGNE

Jacquart Brut Mosaïque NV

£31.75

Fresh and fruit fizz brimming with finesse and delicious aromas of gingerbread and pear.

BURGUNDY WHITE

Mâcon-Village Blason de Bourgogne

£17.95

Broad, soft apple and melon flavours which compliment fish, salads and white meats.

RHÔNE RED

Châteauneuf-du-Pape Domaine du Vieux Lazaret

£22.95

Full bodied, rich and fruity, with plums, cherry and spicy herbal flavours.

Partners with beef and lamb dishes.

CHILEAN DESSERT WINE

Late Semillon Riesling Santa Monica

£10.50

A beautiful light golden hue with peach and pear aromas with luscious tones of honey and vanilla.

Santa Monica is a multi Gold Medal winner at the prestigious Vinalies competition in France.

Late Semillon Riesling is also available by the glass (12.5cl)

£2.70

AFTER DINNER LIQUEUR

Drambuie (25ml)

£1.15

Cockburn's Port (50ml)

£1.20

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STARTERS

Potted North sea shrimps in Irish butter

with cucumber ribbons and warm wholemeal soda bread

Carpaccio of baked beetroot with goat's cheese mousse and cider soaked golden raisins (V)

Garlic fried chicken livers bordelaise style with bacon and mushrooms on sage focaccia

SOUP

Classic French onion soup with a Gruyère cheese croûton

Blended Fresh Spinach Soup (V)

MAIN COURSE

Pan-fried salmon fillet

with cumin seeds, pak choy and a spicy cherry tomato dressing

Thyme-roasted spring chicken

with grilled bacon, sage and apple stuffing, Hampshire watercress and pan gravy

Grilled sirloin steak with button mushrooms, peppered tomato, béarnaise sauce and Pont Neuf potatoes

Slow braised lamb shank in red wine and rosemary with champ potato and peas flamande

Sea bream with crushed olive oil and saffron new potatoes and Veronique sauce

Potato and rösti vegetable pan haggerty (V)

with creamed leeks and a red wine and mushroom ragout

VEGETABLE & POTATO

Broccoli florets topped with toasted flaked almonds

Roasted duck fat potatoes

ALSO AVAILABLE

Caesar Salad • Grilled Chicken Breast • Poached Supreme of Salmon

Available with a choice of: Side Salad or Green Peas, Carrots, French Fries or New Potatoes

DESSERTS

Bramley apple and blackberry crumble tart with vanilla custard sauce

Lemon posset with Viennese biscuit

Fresh strawberry buttered shortcake with whipped chantilly cream

Compote of lychees with a Malibu coconut liqueur

Ice Creams: Vanilla, Costa Rican coffee, Brownies, Blackcurrant Cheesecake & Sweet mandarin

Sweet Sauces : Butterscotch, Chocolate and Melba

Raspberry sorbet

A selection of British and Continental cheese with Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

Copenhagens

Scotch Woodcock

FRESH FROM THE BAKERY

White and Shaped Malted Wheat Rolls, Cherry Tomato Focaccia, Irish Soda Bread

DINNER MENU

Wednesday, 11 November 2009 | Your Executive Chef is Trevor Glass

WINE

AUSTRALIAN SPARKLING WINE

Seaview Sparkling

Rich, complex and flavoursome featuring soft fruit characters.

£20.50

ALSACE WHITE

Gewurztraminer d' Alsace Hugel

Dry but soft and rounded wine with spicy lychee notes.

Traditional and excellent partner with pâté and all spicy foods.

£22.50

UNITED STATES RED

Cabernet Sauvignon Hahn Estates, Central Coast

Full bodied and deeply coloured, with intense blackberry and cassis fruit, spicy with notes of vanilla and cloves. Well rounded, and great with roast beef.

£19.95

WINE ON SPECIAL OFFER

BORDEAUX WHITE

Nony Borie Bordeaux Blanc

Lovely aromatic nose. This wine is well balanced, crisp and elegant with plenty of juicy ripe fruit.

£12.95

RHÔNE RED

Côtes du Rhône Village Rasteau Cave de Rasteau

Lots of deep slightly spicy blackberry flavours. Delicious with red meats.

£12.95

(Subject to availability)

AFTER DINNER LIQUEUR

Grand Marnier (25ml)

£1.15

Cockburn's Port (50ml)

£1.20

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STARTERS

Carpaccio of Melons with Ginger (V)

Chicken and Brandy pâté with dried apricot chutney and melba toast

Irish rope-grown mussels with garlic, white wine and parsley

SOUP

Cream of fennel and leek soup with oven toasted caraway croûtons (V)

Chicken consommé Monte Carlo

Garnished with a brunoise of carrot, turnip, pancake and truffle

MAIN COURSE

Spicy tiger prawns in garlic

with basmati rice, vegetable & egg stir fry and sweet chilli sauce

Carved roast beef tenderloin

with red wine jus, fondant potato and cauliflower cheese florets

Monkfish tail wrapped in bacon

with a balsamic tomato reduction, saffron fettuccine and roasted Mediterranean vegetables

Roast breast of pheasant Normand

with Calvados spiked apples, bacon fried cabbage and roast potatoes

Pavé of slow-cooked English pork belly

with thyme baked onion, pan gravy and potato mousseline

Chick pea tagine with flat bread fingers and a harissa flavoured couscous (V)

VEGETABLE & POTATO

Buttered Kenya beans

Dauphinoise potatoes

ALSO AVAILABLE

Caesar Salad • Grilled Chicken Breast • Grilled Sirloin Steak • Poached Supreme of Salmon

Available with a choice of: Side Salad or Green Peas, Carrots, French Fries or New Potatoes

DESSERTS

Roasted spiced black-peppered pineapple with tropical rum and raisin ice cream

Eton Mess with red fruits and hazelnut meringue

Plate of assorted miniature chocolate delights

Fresh fruit salad

Ice Creams: Vanilla, Raspberry ripple, Rhubarb & Ginger, Triple Chocolate and Sticky toffee fudge

Sweet Sauces : Butterscotch, Chocolate and Melba

Passion fruit sorbet

A selection of British and Continental cheese with Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

Dark chocolate peppermints

Sardines on toast

FRESH FROM THE BAKERY

White and Shaped Wholemeal Rolls, Garlic and Rosemary Focaccia, Cheese and Onion Bread

DINNER MENU

Tuesday, 10 November 2009 | Your Executive Chef is Trevor Glass

WINE

AUSTRALIAN WHITE

Chardonnay Gumdale

£17.95

A wine full of ripe pineapple, peach and melon aromas.

An appealing soft and fresh wine with balanced acidity and a lingering finish, not too dry.

UNITED STATES RED

Merlot Paradise Point, Lodi

£16.75

Medium to full bodied with aromas of plum and mulberry and a touch of oak.

CHILEAN DESSERT WINE

Late Semillon Riesling Santa Monica

£10.50

A beautiful light golden hue with peach and pear aromas with luscious tones of honey and vanilla.

Santa Monica is a multi Gold Medal winner at the prestigious Vinalies competition in France.

Late Semillon Riesling is also available by the glass (12.5cl)

£2.70

WINE ON SPECIAL OFFER

BORDEAUX WHITE

Nony Borie Bordeaux Blanc

£12.95

Lovely aromatic nose. This wine is well balanced, crisp and elegant with plenty of juicy ripe fruit.

RHÔNE RED

Côtes du Rhône Village Rasteau Cave de Rasteau

£12.95

Lots of deep slightly spicy blackberry flavours. Delicious with red meats.

(Subject to availability)

AFTER DINNER LIQUEUR

Cointreau (25ml)

£1.15

Courvoisier*** (25ml)

£1.20

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STARTERS

Dill cured Swedish salmon with Scandinavian dressing and spelt rye bread

Egg mayonnaise with baby gem lettuce leaves and cress (V)

Vol-au-vent of snails in a red Burgundy wine and garlic herb butter sauce with white bread fingers

SOUP

Cream of Cullen Skink Soup

Gazpacho with oven toasted garlic croûtons (V)

MAIN COURSE

Pepper crusted orange roughy

with Jerusalem artichoke cream, broccoli and gratin potatoes

Butter roast Norfolk turkey

with stuffing, sausage, cranberry sauce, pan gravy and duck fat roast potatoes

Breast of pigeon with a grand veneur sauce, pearl barley pilaf, blackberry tartlet and game chips

Slow-cooked rolled beef brisket in ale, with garden vegetables and colcannon potato

Australian barramundi fillet with stir-fried vegetables, ponzu dressing and Japanese soba noodles

Wild mushroom Madeira truffle cream herb tart (V)

garnished with pine nuts, vegetable straws and garlic-fried rice

VEGETABLE & POTATO

Vichy carrots

Mashed potatoes

ALSO AVAILABLE

Caesar Salad • Grilled Chicken Breast • Grilled Sirloin Steak • Poached Supreme of Salmon
Available with a choice of: Side Salad or Green Peas, Carrots, French Fries or New Potatoes

DESSERTS

Baileys flavoured brioche bread & butter pudding with pouring cream

French classic tarte au citron

Oeufs á la neige

Poached Meringue set upon vanilla custard and drizzled with caramel

Sliced Spanish oranges in caramel syrup

Ice Creams: Vanilla, Mint choc chip, Banana & Pecan Cheesecake, White Chocolate and Coconut

Sweet Sauces : Butterscotch, Chocolate and Melba

Lemon sorbet

A selection of British and Continental cheese with Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

Assorted butter cream filled macaroons

Croûte derby

FRESH FROM THE BAKERY

White and Malted Wheat Rolls, Roasted Red Pepper Foccacia, Pesto Caper Bread

DINNER MENU

Thursday, 12 November 2009 | Your Executive Chef is Trevor Glass

WINE

NEW ZEALAND WHITE

Sauvignon Blanc Overstone

£16.75

A crisp, light wine with overt flavours of gooseberry, citrus and melon.
A famous wine from the Gold Medal Winning Winery.
Commended at the International Wine Challenge 2007.

SPANISH RED

Rioja Reserva, Bodegas Montes de Ciria, Rioja

£17.75

Full bodied, warm, soft and rounded with distinctive vanilla spice from ageing in oak.
Great with lamb dishes.

DESSERT WINE

Sauternes Château du Levant ½ bottle

£10.75

A rich, luscious and beautifully balanced dessert wine, with a wealth of intense sweet fruit flavours.

Sauternes is also available by the glass (12.5cl)

£3.20

WINE ON SPECIAL OFFER

BORDEAUX WHITE

Nony Borie Bordeaux Blanc

£12.95

Lovely aromatic nose. This wine is well balanced, crisp and elegant with plenty of juicy ripe fruit.

RHÔNE RED

Côtes du Rhône Village Rasteau Cave de Rasteau

£12.95

Lots of deep slightly spicy blackberry flavours. Delicious with red meats.

(Subject to availability)

AFTER DINNER LIQUEUR

Sambuca (25ml)

£1.15

Courvoisier (25ml)

£1.20

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STARTERS

Avocado pear salad with crumbled goat's cheese crottin and a raspberry vinaigrette (V)

Poached salmon cocktail

with brown bread

Award-winning Bury black pudding

with a fried free range hen egg and bacon crumble

SOUP

Smoked ham hock and green lentil soup

Oven roasted red pepper soup with a basil drizzle (V)

MAIN COURSE

Fillet of lemon sole meunière with parsley new potatoes and petits pois à la française

Roast leg of rosemary lamb dusted with Rosemary, leek and red onion potato cake, vegetables and pan jus

Grilled grass-fed sirloin steak

with peppered onion rings, Café de Paris butter sauce and noisette potatoes

Creamy pork stroganoff

with sour cream, gherkins, deep-fried beetroot crisps and saffron buttered rice

Spring chicken spatchcock

with game chips, Worcestershire barbecue sauce and chestnut mushrooms

Tofu and chestnut wellington with mixed bean ragoût and Madeira jus (V)

VEGETABLE & POTATO

Buttered sugar snap peas

Boulangere potatoes

ALSO AVAILABLE

Caesar Salad • Grilled Chicken Breast • Poached Supreme of Salmon

Available with a choice of: Side Salad or Green Peas, Carrots, French Fries or New Potatoes

DESSERTS

Warm golden treacle and lemon zest tart with a rich creamy custard

Strawberry Romanov filled pastry mille-feuille

Mocha flavoured panna cotta with a caramel sauce, grated chocolate and coffee beans

Fresh fruit salad

Ice Creams; Vanilla, Honeycomb fudge surprise, Amarula & Hazelnut, Strawberry & Cream and Pistachio nut

Sweet Sauces : Butterscotch, Chocolate and Melba

Strawberry sorbet

A selection of British and Continental cheese with Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

Glacé cherry and walnut nougat

Devilled chicken livers on toast

FRESH FROM THE BAKERY

White and Shaped Wholemeal Rolls, Pesto Focaccia, Cinnamon and Sultana Bread

DINNER MENU

Saturday, 14 November 2009 | Your Executive Chef is Trevor Glass

WINE PACKAGES

We are introducing five set of different wine packages.
Each set consists of six different wines.
You will gain 15% benefit rather than buying individual bottles

PREMIER PACKAGE £117.50
Chablis Domaine Laroche, Pouilly Fumé, Château Prieure Lichine,
Mouton Cadet St. Emilion, Chianti Classico, Pinot Gris Mariner

NEW WORLD PACKAGE £80.65
Tempranillo/Malbec, Semillion Viognier Woodshed, Cabernet Sauvignon El Otro,
Pinot Noir Overstone, Chenin Blanc Cape Crown, Chardonnay Badger Mountain

CONTINENTAL PACKAGE £79.65
Denbies Surrey Gold, Mâcon Villages, Côtes du Rhône, Fleurie,
Pinot Grigio Blush, Montepulciano D'Abruzzo

THE RED PACKAGE £87.65
Malbec Oak Reserve Cristobal, Cabernet Sauvignon Neales Flat, Valpolicella,
Carmenere Casa Silva (P&O Cruises Own Label), Merlot Grey Rock, Rioja Reserva

THE WHITE PACKAGE £83.25
Chenin/Chardonnay, Semillion Viognier, Chardonnay Santa Monica,
Sauvignon Blanc Dulong, Gavi Antario Casa Girelli, Sauvignon Blanc Overstone

Please ask your Wine Steward for the details
(Wines may not be substituted or exchanged in the packages)

AFTER DINNER LIQUEUR

Baileys (25ml) £1.15
Courvoisier*** (25ml) £1.20

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STARTERS

Plated assorted hors d'oeuvre
shrimps Marie-Rose, pickled vegetables, cured ham and eggs mimosa

Tian of sweet red pepper and smoked paprika mousse with cress (V)

Poached eggs hollandaise with smoked salmon on a warm muffin

SOUP

Cauliflower cheese soup with cheese straws (V)

Wild mushroom consommé scented with truffle (V)

MAIN COURSE

Mediterranean prime tuna loin
with warm niçoise salad, orzo pasta and a sun-dried tomato sauce

Prime roast sirloin of beef
with French beans, Cretan potatoes, Yorkshire pudding and pan gravy

Seared scallops with ginger butter sauce, crushed peas, seafood fettuccine pasta and crisp pancetta

Classic sauté chicken coq au vin
with pommes purée, green beans and warm French bread

Confit of Gressingham duck leg with grilled polenta cake, Port wine jus with peas and shallots

Grilled marinated halloumi cheese (V)
with flatbreads, baked peppers, aubergine caviar and tzatziki dressing

VEGETABLE & POTATO

Creamed leeks
Chateau potatoes

ALSO AVAILABLE

Caesar Salad • Grilled Chicken Breast • Grilled Sirloin Steak • Poached Supreme of Salmon
Available with a choice of: Side Salad or Green Peas, Carrots, French Fries or New Potatoes

DESSERTS

Warm dark chocolate and praline fondant with vanilla bean ice cream and cappuccino anglaise
Greek yoghurt cheesecake with honey and spiced blueberry topping
Orange curd meringue tart with chocolate-lined pastry and garnished with citrus fruits
Batons of fresh golden pineapple with Midori liqueur and garden spearmint
Ice Creams: Vanilla, Belgian chocolate truffle, Liquorice, Lemon Grass and Peach & tropical mango
Sweet Sauces : Butterscotch, Chocolate and Melba
Raspberry sorbet

A selection of British and Continental cheese with Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

Devonshire Vanilla fudge

Croque Monsieur

FRESH FROM THE BAKERY

White and Shaped Malted Wheat Rolls, Black Olive & Onion Focaccia, Parmesan and Garlic Bread

DINNER MENU

Friday, 13 November 2009 | Your Executive Chef is Trevor Glass

WINE

CHAMPAGNE

Veuve Clicquot Yellow Label Brut NV

£35.95

A well balanced, rounded champagne with toasty, dried fruit notes.
Ideal accompaniment to smoked Salmon or good on its own.

BURGUNDY WHITE

Pouilly-Fuissé Clos Reysier

£24.95

Dry but ripe, soft and well – rounded with a touch of vanilla and with delicate apple, pear and peach flavours.

BORDEAUX RED

Mouton Cadet Reserve Baron Philippe de Rothschild St. Emilion,

£23.95

Medium to full – bodied, richly flavoured with ripe blackcherry notes and balanced by spicy oak.

WINE ON SPECIAL OFFER

ITALIAN WHITE

Frascati Veritiere Da Veneto

£12.95

Light, fruity, sapid wine, suitable with seafood and white meat

BORDEAUX RED

Château Vircoulon Bordeaux Superieur

£12.95

Excellent deep colour, with attractive aromas of rich fruit on the nose.

AFTER DINNER LIQUEUR

Baileys Mint (25ml)

£1.15

Cockburn's Port (50ml)

£1.20

FINE COGNACS, SPECIALITY SPIRITS AND LIQUEURS ARE AVAILABLE FROM THE TROLLEY IN THE DINING ROOM.
YOUR WINE STEWARD WILL BE HAPPY TO DISPLAY THEM TO YOU.

V - DENOTES VEGETARIAN CHOICE

* - INDICATES CRUISETONE HEALTHY OPTIONS



PLEASE NOTE THAT SOME OF THESE DISHES MAY CONTAIN NUTS OR NUT EXTRACTS.

STARTERS

Poached Scottish salmon and seafood topped cheesecake

Guinea fowl and plum terrine with Hoi Sin sauce and oven toasted brioche

Sliced Italian plum tomato tart with Parmesan gratin, drizzled with a balsamic syrup (V)

SOUP

Chicken, coconut and sweet corn soup with crispy fried noodles

Cream of White Onion Soup (V)

MAIN COURSE

Beer-battered haddock loin

with mushy peas, hand cut chips and pickled onion tartar sauce

Carved apricot and prune stuffed English pork loin

with château potatoes, swede fondant and pan gravy

Grilled grass-fed sirloin steak

with Lyonnaise potatoes, confit cherry tomato and black garlic and sauce Diane

Sliced herb-crusted saddle of lamb

with dauphinoise potatoes, leaf spinach and a redcurrant jus

Jumbo New Zealand green lip mussels, leeks ribbons & bacon

with thermidor sauce and a rice timbale

Smoked tofu, red kidney bean and coriander burger (V)

with potato floddies, chilli salsa and sweet corn relish

VEGETABLE & POTATO

Broccoli

Duchess potatoes

ALSO AVAILABLE

Caesar Salad • Grilled Chicken Breast • Poached Supreme of Salmon

Available with a choice of: Side Salad or Green Peas, Carrots, French Fries or New Potatoes

DESSERTS

Baked apple and mincemeat in shortcrust pastry with double cream custard sauce

Summer pudding with Devonshire clotted cream

Classic tiramisu made with savouradi biscuits and espresso coffee

Fresh fruit salad

Ice Creams: Vanilla, Honey and stem ginger, Elderflower, Brandy Fruit Cake and Raspberry ripple

Sweet Sauces : Butterscotch, Chocolate and Melba

Melon sorbet

A selection of British and Continental cheese with Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

Chocolate peppermint creams

Tartlet of creamed porcini mushrooms

FRESH FROM THE BAKERY

White and Shaped Wholemeal Rolls, Red Onion Foccacia, Caraway Seed Cobb

DINNER MENU

Sunday 15 November 2009 | Your Executive Chef is Trevor Glass

WINE

LOIRE WHITE

Pouilly-Fumé Henri Bourgeois

£22.95

Elegant crisp dry sauvignon, delicate with smoky, grassy notes, gooseberry fruit. Henri Bourgeois has been recognised as white wine make of the year in the Loire Valley.

SOUTH AFRICAN RED

Pinotage Bergsig Estate, Breede River Valley

£16.75

Medium bodied, well balanced, with smoky raspberry fruit. Good with richer and meat.

DESSERT WINE

Rubis Chocolate Wine, France 500ml

£8.50

An indulgent blend of fortified red wine with a premium chocolate flavour

Available by the glass 125ml £2.70

WINE ON SPECIAL OFFER

ITALIAN WHITE

Frascati Superiore Fontana Candida

£12.95

Light, fruity, sapid wine, suitable with seafood and white meat

BORDEAUX RED

Château Vircoulon Bordeaux Superieur

£12.95

Excellent deep colour, with attractive aromas of rich fruit on the nose.

(Subject to availability)

AFTER DINNER LIQUEUR

Drambuie (25ml)

£1.15

Cockburn's Port (50ml)

£1.20

FINE COGNACS, SPECIALITY SPIRITS AND LIQUEURS ARE AVAILABLE FROM THE TROLLEY IN THE DINING ROOM. YOUR WINE STEWARD WILL BE HAPPY TO DISPLAY THEM TO YOU.

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* - INDICATES CRUISETONE HEALTHY OPTIONS



PLEASE NOTE THAT SOME OF THESE DISHES MAY CONTAIN NUTS OR NUT EXTRACTS.

STARTERS

Sliced smoked coronation chicken breast

Highland smoked salmon and citrus parfait with caraway seed wholemeal crispbread

Grilled spiced Caribbean banana served with sweet potato chips and mild red chilli ice cream (V)

SOUP

Cock-a-leekie soup

Creamed celery and fennel soup (V)

MAIN COURSE

Seafood grill - lobster tail, tiger prawn and scallop

with baked new potatoes, béarnaise sauce and French beans

Confit of lamb shoulder with pumpkin cake, bordelaise potatoes and minted jus

Roast breast of chicken

with bacon stuffing, bread sauce, roast potatoes, french beans and pan gravy

Daube of beef rump provencale with mashed potato & green beans

Grilled red snapper with papaya and mango salad, egg noodles and a coriander pesto

Baked yellow squash filled with wild rice curried puy lentils (V)

with Provençal sauce and sweet duchess potato

VEGETABLE & POTATO

Orange curd glazed carrots

Parmentier potatoes

ALSO AVAILABLE

Caesar Salad • Grilled Chicken Breast • Grilled Sirloin Steak • Poached Supreme of Salmon

Available with a choice of: Side Salad or Green Peas, Carrots, French Fries or New Potatoes

DESSERTS

Cherries jubilee served with vanilla ice cream

Chilled raspberry and lemon rice pudding tart

Banana and pecan nut Gâteau St Honoré

English pears poached in vanilla infused red wine

Ice Creams: Vanilla, Mandarin, Banana & Pecan Cheesecake, Pistachio and Strawberry Cornish Clotted Cream

Sweet Sauces: Butterscotch, Chocolate and Melba

Blackcurrant sorbet

A selection of British and Continental cheese with Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

Amaretti biscuits

Welsh Rarebit

FRESH FROM THE BAKERY

White and Shaped Malted Wheat Rolls, Parmesan Focaccia, Black Olive Bloomer

DINNER MENU

Monday 16 November 2009 | Your Executive Chef is Trevor Glass

WINE

SPANISH SPARKLING WINE

Oriol Rossell Cava Brut Nature

Elegant, fresh, light sparkler, clean and well balanced.

£19.00

LOIRE WHITE

Muscadet de Sèvre-et-Maine sur Lie Domaine Gadais

Fresh, crisp, dry white with hints of apple and lemon.

A classic pairing with any fish or shell fish, simply cooked.

½ bottle £8.75

£16.95

ARGENTINEAN RED

Malbec Oak Reserve Cristobal 1492, Mendoza

Full bodied, gutsy wine with ripe black fruit, well balanced with hints of oak.

Well accompaniment for beef or Indian cuisine.

£16.95

WINE ON SPECIAL OFFER

ITALIAN WHITE

Frascati Superiore Fontana Candida

Light, fruity, sapid wine, suitable with seafood and white meat

£12.95

BORDEAUX RED

Château Vircoulon Bordeaux Superieur

Excellent deep colour, with attractive aromas of rich fruit on the nose.

£12.95

(Subject to availability)

AFTER DINNER LIQUEUR

Kahlua (25ml)

Courvoisier*** (25ml)

£1.15

£1.20

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* - INDICATES CRUISETONE HEALTHY OPTIONS



PLEASE NOTE THAT SOME OF THESE DISHES MAY CONTAIN NUTS OR NUT EXTRACTS.

STARTERS

Gressingham duck rilette with an Italian mustard fruit dressing and rye bread toast

Mediterranean vegetable, bell pepper and goat's cheese terrine with black olive palmiers (V)

Devilled fried whitebait with smoked paprika mayonnaise

SOUP

Cream of broccoli soup with toasted flaked almonds (V)

Beef tea with root vegetables

MAIN COURSE

John Dory fillet with potato, orange and poached mushroom salad

with a white wine and crab beurre blanc

Carved honey-glazed baked gammon

with bubble and squeak, Madeira butter sauce and soft pease pudding

P&O grill - Barnsley chop, calf's liver, fillet steak and black pudding

with portobello mushrooms and sauce choron

Braised beef in chasseur sauce

with Double Gloucester cheese mash and baby carrots

Tandoori marinated chicken breast

with raita, cucumber & onion salad and Bombay potatoes

Leek, Quorn and butter bean cream crumble (V)

with spiced red cabbage and pumpkin mash

VEGETABLE & POTATO

Buttered green peas with mint

New potatoes

ALSO AVAILABLE

Caesar Salad • Grilled Chicken Breast • Grilled Sirloin Steak • Poached Supreme of Salmon

Available with a choice of: Side Salad or Green Peas, Carrots, French Fries or New Potatoes

DESSERTS

Warm chocolate brownie with strawberry compote and Devonshire clotted cream ice cream

Limoncello flavoured panna cotta with yellow peach coulis and blood orange segments

Warm queen of puddings

Fresh fruit salad

Ice Creams: Vanilla, Blackcurrant cheesecake, Rhubarb & Ginger, White Chocolate and Sticky Toffee Fudge

Sweet Sauces : Butterscotch, Chocolate and Melba

Tropical mango sorbet

A selection of British and Continental cheese with Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

Lemon fondant chocolate creams

Garlic mussels wrapped in streaky bacon

FRESH FROM THE BAKERY

White and Shaped Wholemeal Rolls, Onion Foccacia, Pistachio and Almond Bloomer

DINNER MENU

Tuesday 17 November 2009 | Your Executive Chef is Trevor Glass

WINE

AUSTRALIAN SPARKLING WINE

Seaview Sparkling Brut NV

Light, well balanced fizz, approachable and ideal as an everyday apéritif.

£20.50

CHILEAN WHITE

Chardonnay Reserva Santa Monica, Rapel Valley

Full bodied and oaky, barrel-fermented with creamy notes, tropical fruit aromas and balanced flavours of pineapple and lemon. Perfect with creamy fish dishes.

£16.50

RHÔNE RED

Côtes du Rhône Les Lacquets

Medium to full bodied, a rich, deeply-coloured Syrah and Grenache blend; bags of spicy fruit, warm and round.

£16.25

WINE ON SPECIAL OFFER

LOIRE WHITE

Muscadet de Sèvre-et-Maine sur Lie Château des Grandes Noëllles

Light and fresh, pleasant zestful wine. This wine is from an Award Winning Winery

£12.95

BURGUNDY RED

Bourgogne Hautes Côtes de Beaune Les Caves Des Hautes-Côtes

Excellent, full bodied and luxuriant in flavour, ideal with steaks, roasts and game.

(subject to availability)

£12.95

AFTER DINNER LIQUEUR

Benedictine (25ml)

£1.15

Cockburn's Port (50ml)

£1.20

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V - DENOTES VEGETARIAN CHOICE

* - INDICATES CRUISE TONE HEALTHY OPTIONS



PLEASE NOTE THAT SOME OF THESE DISHES MAY CONTAIN NUTS OR NUT EXTRACTS.

STARTERS

Fan of galia melon, Parma ham and fresh black figs

Warm Salad of Field & Chestnut mushroom with garlic balsamic drizzle (V)

Haggis and swede purée in an oatmeal tartlet

with whisky and thyme scented cream

SOUP

Cream of plum tomato soup with golden croûtons (V)

Chilled pina colada with a citrus biscuit (V)

MAIN COURSE

Steamed skate wing with brown butter and capers, poached egg, rustic hand cut chips and peas

Prime carved roast rib eye of beef

with Yorkshire pudding, pan gravy, cabbage and roast potatoes

Grilled Mahi mahi fillet with crushed peas, crab and saffron mash,

Served with shrimp and pineapple salsa and sautéed okra

Breast of chicken and liver pâté en croûte with chicken jus, creamed broad beans and rösti potato

Classic Devilled lamb's kidneys on toasted ciabatta

with white rice, cocktail sausage and peas

Mediterranean vegetable frittata cake (V)

with roasted red pepper coulis and rosemary roasted new potatoes

VEGETABLE & POTATO

Buttered sweet corn kernels and peas

Fondant potatoes

ALSO AVAILABLE

Caesar Salad • Grilled Chicken Breast • Grilled Sirloin Steak • Poached Supreme of Salmon
Available with a choice of: Side Salad or Green Peas, Carrots, French Fries or New Potatoes

DESSERTS

Bramley apple crumble with double cream custard

Cranachan with raspberries and a shortbread petticoat tail

Classic Harvey's Bristol Cream sherry trifle

Fresh nectarines poached in bourbon, vanilla and pink Champagne

Ice Creams: Vanilla, Strawberry, Blackcurrant Cheesecake, Triple Chocolate and Caribbean Rum & raisin

Sweet Sauces : Butterscotch, Chocolate and Melba

Orange sorbet

A selection of British and Continental cheese with Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

Coconut candies

Croûte Diane

FRESH FROM THE BAKERY

White and Shaped Malted Wheat Rolls, Sea Salt Focaccia, Walnut Bread

CHAINE DES ROTISSEURS GALA DINNER MENU

Wednesday 18 November 2009 | Your Executive Chef is Trevor Glass

WINE

CHAMPAGNE

Jacquart Rosé Brut NV

Delicate salmon pink in colour and with gentle flavours of redcurrant and peach.

£37.95

BURGUNDY WHITE

Chablis, Domaine Laroche

½ bottle £11.95

Dry, clean, unoaked chardonnay with lemony, mineral notes.

Great with fish, simply cooked, or in lighter sauces.

£25.25

BORDEAUX RED

Clocher de Château Rouget, Pomerol

Medium bodied wine, mainly merlot, savoury with red fruit and cherry notes, some oak.

£34.95

AFTER DINNER LIQUEUR

Cointreau (25ml)

£1.15

Courvoisier*** (25ml)

£1.20

To compliment your dinner we are pleased to offer After Dinner Drinks at a reduced price, please see your Wine Steward for this evening's special.

This evening's Dinner is held in honour of the Chaine des Rotisseurs.

Founded in Paris in 1248 and revived in 1950 the Chaine des Rotisseurs is a global gastronomic society that brings together the best chefs and gastronomes from 86 countries to celebrate and propagate fine dining and connoisseurship.

On 14th July 2006 the Chaine des Rotisseurs honoured P&O Cruises by inducting its Executive Chef's into the ancient and prestigious organisation.

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V - DENOTES VEGETARIAN CHOICE

* - INDICATES CRUISETONE HEALTHY OPTIONS



PLEASE NOTE THAT SOME OF THESE DISHES MAY CONTAIN NUTS OR NUT EXTRACTS.

STARTERS

Avocado pear filled with shrimps in a Marie-Rose dressing

served with buttered wholemeal bread

Wild boar, duck and dried fruit terrine with cider jelly and toasted brioche

Goat's Cheese brûlée with pecan nut oatcakes and crudités (V)

SOUP

Cream of asparagus soup with Parmesan croûtons (V)

Chicken consommé royale with porcini mushrooms

MAIN COURSE

Halibut supreme with mussel chowder, truffle duchess potato and spinach

Fillet of beef Wellington with Madeira sauce, tomato à la polonaise and Cretan potatoes

Steamed lamb, caper and sage pudding

with orange curd carrots and pommes purée

Breast of English pheasant wrapped in bacon

with roasted fig and parsnip mash, gaufrette potatoes and thyme gravy

Grilled Salmon with crushed new potatoes

Served with warm rémoulade sauce and butter-poached cucumber

Savoury gougère filled with cauliflower soubise and spinach (V)

served with a tadka dhal sauce

VEGETABLE & POTATO

Broccoli florets with Dutch sauce

Boiled new potatoes

ALSO AVAILABLE

Caesar Salad • Grilled Chicken Breast • Grilled Sirloin Steak • Poached Supreme of Salmon

Available with a choice of: Side Salad or Green Peas, Carrots, French Fries or New Potatoes

DESSERTS

Amaretto soufflé with warm summer berry sauce and vanilla bean ice cream

Sachertorte with apricot brandy, white chocolate mousse and an apricot curd shell

Tarte aux pommes served with crème anglaise and a quince sorbet

Fresh fruit salad

Ice Creams: Vanilla, Banana butterscotch, Brownies, White Chocolate, Blackcurrant Cheesecake

Sweet Sauces : Butterscotch, Chocolate and Melba

Champagne and pink grapefruit sorbet

A selection of British and Continental cheese with Biscuits

Port marinated Stilton

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

Assorted speciality chocolate truffles

Croque Hawaiian

FRESH FROM THE BAKERY

White and Shaped Wholemeal Rolls, Sun-dried Tomato & Olive Focaccia, Pesto Bread

DINNER MENU

Thursday, 19 November 2009 | Your Executive Chef is Trevor Glass

WINE

BURGUNDY WHITE

Mâcon-Villages, Cave de Lugny

£17.95

Crisp and dry, well balanced and elegant with citrus and apple character, a good introduction to the famous Chardonnays of Burgundy. Perfect with fish and chicken.

BURGUNDY RED

Beaujolais Villages, Château de Chenas

£15.25

Light in body, soft and rounded, with cherry notes, fresh and fruity. Ideal with poultry and pork.

CHILEAN DESSERT WINE

Late Semillon Riesling Santa Monica

£10.50

A beautiful light golden hue with peach and pear aromas with luscious tones of honey and vanilla. Santa Monica is a multi Gold Medal winner at the prestigious Vinalies competition in France.

Late Semillon Riesling is also available by the glass (12.5cl)

£2.70

WINE ON SPECIAL OFFER

LOIRE WHITE

Muscadet de Sèvre-et-Maine sur Lie Château des Grandes Noëllles

£12.95

Light and fresh, pleasant zesty wine. This wine is from an Award Winning Winery

BURGUNDY RED

Bourgogne Hautes Côtes de Beaune Les Caves Des Hautes-Côtes

£12.95

Excellent, full bodied and luxuriant in flavour, ideal with steaks, roasts and game.

(subject to availability)

AFTER DINNER LIQUEUR

Grand Marnier (25ml)

£1.15

Cockburn's port (50ml)

£1.20

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STARTERS

Smoked fish with a light horseradish new potato salad

Served with brown bread and butter

Coarse pâté campagne with red onion marmalade and oatcakes

Caramelised pumpkin risotto with toasted seeds and crushed amaretti biscuits (V)

SOUP

Oxtail soup laced with fino sherry

Cream of stilton and leek soup with crouton (V)

MAIN COURSE

Pan-fried lemon sole fillet juive

with new potatoes, broccoli and a thousand island dressing

Lemon roast baby chicken

with grilled white pudding, duck fat roast potatoes, green peas and pan gravy

Grilled grass-fed sirloin steak

with confit tomato, shallots, French fries and a green peppercorn cream sauce

Maple-glazed smoked loin of pork

with hot caraway slaw, white onion sauce and coarse grain mustard pommes purée

Pot roast venison haunch

with an enriched prune and chocolate game sauce, roasted swede and fondant potato

Baked goat's cheese on walnut bread with fruit and nut quinoa and stir-fried vegetables (V)

VEGETABLE & POTATO

Sauté courgettes with cracked black pepper

Roasted new potatoes

ALSO AVAILABLE

Caesar Salad • Grilled Chicken Breast • Poached Supreme of Salmon

Available with a choice of: Side Salad or Green Peas, Carrots, French Fries or New Potatoes

DESSERTS

Blueberry and sloe gin frangipane tart with a vanilla bean sauce

Crème caramel served with chocolate cinnamon sugared churro

Gooseberry cheesecake with a ginger crumb base

Compote of Pineapple

Ice Creams: Vanilla, Maple and walnut, Amarula & Hazelnut, Licorice and Belgian chocolate truffle

Sweet Sauces: Butterscotch, Chocolate and Melba

Mango sorbet

A selection of British and Continental cheese with Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

Hazelnut Biscotti

Blue cheese tartlet

FRESH FROM THE BAKERY

White and Shaped Malted Wheat Rolls, Cherry Tomato Focaccia, Sage & Onion Bread