THE CHEF'S TABLE

Marco Pierre White

Olly Smith

This menu is a signature collaboration between P&O Cruises and our Food Heroes; iconic chef Marco Pierre White and award-winning wine expert Olly Smith.

Look for the corkscrew -
Olly Smith's recommendations to complement and elevate your food.

AMUSE

Carrot and Peach Soup, Ginger and Lime Salsa | V | GF
Laced with P&O Cruises very own Marabelle Gin

Balfour Brut, Leslie's Reserve, Kent, England
£7.90 (D) 125ml | £31.00 Bottle

STARTERS

Cannelloni of Poached and Oak Smoked Salmon*
Avocado Mousseline, Salmon Caviar*, Apple Gel and Pink Peppercorn Biscotti

Crispy Braised Lamb Bonbon | GF
Rich Bhuna Sauce, Coriander Mayonnaise and a garnish of Pink Pickled Onions

Charles Smith Velvet Devil Merlot, USA
£9.95 (D)175ml | £13.40 (D)250ml | £40.00 Bottle

Mango and Orange Ceviche | VE | GF
Pink Grapefruit Gel, Chilled Ajo Blanco served with a Spiced Dukkah Crumb

Via Vai Prosecco DOC, Italy
£6.75 (C)(D)125ml | £25.00 Bottle

French Onion Soup Gratinée
Gruyère Cheese Croûte
(gluten-free option available)

MAIN COURSES

Pan-Fried Sea Bass Fillet á la Grenobloise
Herb-Crushed New Potatoes, Saffron-Braised Chicory with a Brioche Crust and Creamy Cauliflower Purée

Domaine de Biéville Chablis, France
£42.00 Bottle

Classic Beef* Wellington
Mushroom Duxelles, Luxurious Dauphinoise Potatoes, Honey-Roast Root Vegetables, Broccoli and a Rich Madeira Sauce

Roast Pork Fillet
Potato Fondant, Steamed Cabbage Parcel, Five-Spiced Apple Purée, Pork Crackling Crumb and a Chorizo Jus

De Loach Heritage Reserve Chardonnay, USA
£9.95 (D)175ml | £13.40 (D)250ml | £40.00 Bottle

Roasted Cherry Tomato and Goat's Cheese Galette | V
Balsamic-Glazed Red Onion, Chargrilled Courgettes, Sweet Red Pepper Piperade and Fresh Basil Pesto

Roast Mock Lamb Stuffed Butternut Squash | VE | GF
Chilli-Roasted Sprouts, Sticky Braised Red Cabbage and Confit Garlic Jus

DESSERTS

Trifle Wally Ladd | V
Sweet Black Cherry Jam, Aged Sherry, Vanilla-Infused Custard, Crème Chantilly, Toasted Flaked Almonds and Pistachio Financier

Rum Savarin of Raspberries
Fresh Raspberry Coulis, Vanilla Sabayon

Tropical Fruit Salad | V | GF | LS
Light Passion Fruit Syrup

Le 2 de Romer du Hayot, Chateau Romer du Hayot, Sauternes, France
£6.45 (C)(D)75ml | £21.00 Bottle

Rich Dark Chocolate and Passion Fruit Delice | VE | GF
Crispy Cocoa Nib Tuille and Dark Chocolate Sorbet

Cheese Plate
Quicke's Extra Mature Cheddar, Cherry Almond and Linseed Toast, Fine Cheese Biscuits, Dried Figs and Nigella Seed Chutney

Graham's LBV Port, Douro, Portugal
£5.10 (C)(D)75ml | £27.00 Bottle

COFFEE

Chocolate Truffles

Vegan – A wine that has been clarified using vegan substances

Drinks Package Inclusions

(R) Refresh Drinks Package. (A) Alcohol-Free Drinks Package.
(C) Classic Drinks Package. (D) Deluxe Drinks Package.
Ask your bar waiter about our range of drinks packages available.

V Vegetarian | GF Gluten-free | LS Low sugar.

Some of our products may contain allergens. If you are sensitive to any allergens, please speak to a member of staff before ordering. Please note that some of these dishes may contain nuts or nut extracts.
*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.

Exclusive to P&O Cruises