

THE CHEF'S TABLE

Amuse

A shot of Gazpacho Soup laced with P&O Cruises Infused Gin

Non-alcoholic option available

Starters

Tian of Atlantic Shrimp

Smoky Pimento Mayonnaise, Herb Crème Fraîche (gf)

Bayonne Ham and Parmesan Mousse

Baby Gem Lettuce, Rye Bread Croutons

White Tomato Panna Cotta

Sun-blushed Cherry Tomatoes, Basil Pesto (v) (gf)

Cream of Jerusalem Artichoke Soup (v) (gf)

Main Courses

Fillet of Turbot with a Viennoise Crust

Cocotte Potatoes, Charred Cucumber, Braised Chicory Hearts

New England Lobster Mornay

Creamed Potatoes, Medley of Green Vegetables (gf)

Marco's Classic Beef* Wellington

Wild Mushroom Duxelle, Dauphinoise Potatoes, Tenderstem Broccoli

Lamb Cutlets* and Pressed Lamb Shoulder

Parmesan Polenta, Green Pesto, Peperonata (gf)

Homemade Porcini Mushroom and Roasted Garlic Ravioli

Fried Quail's Egg*, Asparagus Spears, Truffle Beurre Blanc (v)

Desserts

Cherries Jubilee

Soft Buttermilk Pancake, Clotted Cream Ice Cream, Flaked Almonds

Biscuit Glace and Hazelnut Parfait

Raspberry Coulis, Almond Tuile

Fresh Tropical Fruit Salad

Light Passion Fruit Syrup (gf) (ls)

Eric Lanlard's Dark and Milk Chocolate Tonka Bean Tear Drop

with Strawberries

Artisan British Cheese Selection

Alex James' Blue Monday, Quicke's Extra Mature Cheddar, Hampshire Tunworth Cheese

Homemade Fig, Cranberry and Plum Chutney, Fine Biscuits

Coffee

Champagne and White Chocolate Truffles



(v) Denotes vegetarian. (gf) Denotes gluten free. (ls) Denotes low sugar.

Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before dining.

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 food-borne illness, especially if you have certain medical conditions.