

<Day> <Month> 2018



"I'm delighted to present a unique Gala Dinner Menu for your enjoyment this evening. There's an undeniably special sense of occasion to every P&O Cruises Black Tie night, but I wanted to make them even more exceptional by introducing some of my all-time traditional favourite dishes. This menu has been prepared using the freshest, local ingredients and is designed to give you a taste of the destinations you are visiting. Have a wonderful dinner and enjoy your evening."



## Marco's Menu

### Shrimp Tian

Red Pepper Mayonnaise and Herb Sour Cream

### Cream of Cauliflower Soup

Cheddar Cheese and Black Truffle (v) (gf)

### Passion Fruit Sorbet

### Marco's Classic Beef Wellington with a Wild Mushroom and Madeira Duxelle

Dauphinoise Potatoes and Buttered Tenderstem Broccoli

### Biscuit Glace

Hazelnut Parfait with Raspberry Coulis and Almond Tuile (gf)

## Today's Recommended Wines

### White Wine Here – £18.00

Crisp and refreshing white with a lemony zing, all the way from Sicily

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### Red Wine Here – £18.00

Dark and inky earth flavours, bursting full of cherries and summer fruits

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(v) – Denotes vegetarian option (gf) – Denotes gluten free (ls) – Denotes low sugar

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## Starters

### Smoked Duck Breast\* with a Crushed Hazelnut and Herb Crouton

Dates, Cream Cheese and Orange Dressed Chicory

### Buttered Asparagus with a Soft Poached Hen's Egg\*

Broad Beans, Fresh Mint and Mustard Dressing (v) (gf)

## Soup

Ham and Puy Lentil (gf)

## Sorbet

Passion Fruit

## Main Courses

### Grilled Halibut Glazed with a Crab Sabayon

Seafood Rigatoni and Asparagus Spears

### Lemon Sole Fillet Meunière

Brown Shrimp and Caper Butter, Parsley New Potatoes and Petits Pois à la Française (gf)

### Ballotine of Corn-fed Chicken with a Quail, Pistachio and Truffle Mousseline

Gaufrette Potatoes and Cider Jus

### Grilled Milk-fed Calves Liver\*, Veal Kidney and Chorizo Sausage Brochette

Pont Neuf Potatoes and Béarnaise Sauce

### Twice Baked Goat's Cheese Soufflé\*

Roasted Beetroot and Rosemary Bruschetta (v)

## Desserts

### Apple Tart Tatin

Vanilla Pod Ice Cream

### Pecan Frangipane

White Chocolate and Isle of Wight Blue Cheese Ganache, Walnuts and Celery Gel

### Dark Chocolate and Apple Mousse Cake Signature Dessert

Aerated Lemon and Thyme Sponge, Apple Pie and Custard Ice Cream (not suitable for vegetarians)

### Ice Creams

Vanilla, White Chocolate, Oreo Cookie

### Mochachino and Vanilla Sundae

Chocolate Ice Cream, Hazelnuts and Coffee Cream

### Sorbet

Mango and Pink Peppercorn

## Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

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## Marco's Menu

**Dressed Devonshire Crab and Scallop Ceviche\***  
Sauce Gribiche (gf)

**Cream of Jerusalem Artichoke Soup**  
Parma Ham and Orange Zest Crumb (gf)

**Lamb Cutlet\* and Pressed Lamb Shoulder**  
Parmesan Polenta, Green Pesto and Peperonata

**Caramel Poached Pears with Puff Pastry**  
Honey Ice Cream

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## Starters

**Chicken, Chorizo and Parma Ham Terrine**  
Apricot Chutney and Melba Toast

**Tempura of Cauliflower, Broccoli Florets and Baby Corn**  
Tomato Quinoa and Summer Herb Dip (vegan)

## Soup

**New England Clam Chowder**  
Smoked Pancetta (gf)

## Main Courses

**Poached Haddock Fillet**  
Parsley Crushed Potatoes, Sautéed Spinach, Peas and a Lemon Cream Sauce (gf)

**Hot Oak-Smoked Salmon**  
Crushed New Potatoes, Butter Poached Cucumber and Horseradish Smitane Sauce (gf)

**Corn-fed Guinea Fowl with Toasted Hazelnut and Pear Stuffing**  
Chipolata Sausage, Château Potatoes, Seasonal Greens, Bread Sauce and Thyme Gravy

**Grilled Trio of Pork, Lamb\* and Beef\* Fillets**  
Pont Neuf Potatoes, Roasted Vine Tomatoes and Madeira Jus

**Wild Mushroom and Courgette Roulade**  
Pumpkin Purée and Provençal Sauce (v)

## Desserts

**Baked Blueberry Soufflé\***  
Cornish Clotted Cream Ice Cream and Spiced Blueberry Compote (gf)

**White Chocolate Delice**  
Strawberries, Watermelon and Basil (not suitable for vegetarians)

**Dark Chocolate and Apple Mousse Cake** *Signature Dessert*  
Aerated Lemon and Thyme Sponge, Apple Pie and Custard Ice Cream (not suitable for vegetarians)

### Ice Creams

Vanilla, Apple Cider, Chocolate

### Sorbet

Passion Fruit

### Mochachino and Vanilla Sundae

Chocolate Ice Cream, Hazelnuts  
and Coffee Cream

## Cheeseboard

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## Marco's Menu

### Crispy Fried Pork Cheek

Chorizo Patatas Bravas and Romesco Sauce

### Chicken and Sweetcorn Chowder (gf)

### Roasted Turbot Tranche Annette on the Bone with Thyme Butter

Cocotte Potatoes, Anchovies, Charred Cucumber and Braised Chicory Hearts (gf)

### Orange Scented Savarin with Summer Berries

Chantilly Cream

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## Starters

### Oak Smoked Scottish Salmon\*

Capers, Red Onion and Brown Bread

### White Tomato Cream Panna Cotta

Slow Cooked Cherry Tomatoes and Basil Pesto (v) (gf)

## Soup

### Purée of Broccoli

Toasted Flaked Almonds (v)

## Main Courses

### Classic Coquilles Saint-Jacques

Glazed Scallops in Gruyère Cheese Sauce with Creamed Potatoes

### Black Pepper Crusted Barbary Duck Breast\*

Dauphinoise Potatoes, Koffman Cabbage, Maple Glazed Parsnips and a Crushed Raspberry and Chocolate Sauce (gf)

### Pork Fillet en Croûte, Pressed Pork Shoulder with Fennel Seeds and Baked Apple with a Tarragon Pork Mince

Rösti Potato and Mustard Cream Sauce

### Beef Tenderloin\* with a Wild Mushroom Crust

Thyme Poached Potatoes, Buttered Asparagus Spears, Cauliflower Beignet and a Red Wine Sauce

### Chickpea Tagine

Harissa Couscous, Chargrilled Mediterranean Vegetables and Flatbread (vegan)

## Desserts

### Cherries Jubilee

Buttermilk Pancake and Vanilla Pod Ice Cream (ls)

### Blood Orange Mousse

Cointreau Glaze, Chocolate and Cardamom Crumble

### Dark Chocolate and Apple Mousse Cake Signature Dessert

Aerated Lemon and Thyme Sponge, Apple Pie and Custard Ice Cream (not suitable for vegetarians)

### Ice Creams

Vanilla, Rum and Raisin, Cookie Dough

### Mochachino and Vanilla Sundae

Chocolate Ice Cream, Hazelnuts and Coffee Cream

### Sorbet

Orange

## Cheeseboard

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## Marco's Menu

### Bayonne Ham and Parmesan Mousse

Baby Gem Lettuce and Rye Bread Croutons

### Velouté of Green Asparagus and Chervil

Natural Yoghurt (v) (gf)

### Champagne Sorbet

### New England Half Split Lobster and Mornay Sauce

Parmesan Pangrattato, Creamed Potatoes and a Medley of Green Vegetables

### Trio of Chocolate

Bitter Sweet Chocolate Tart, Milk Chocolate Mousse and White Chocolate Parfait (not suitable for vegetarians)

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## Starters

### Smoked and Cured Fish

Creamed Smoked Trout\* with Horseradish Mayonnaise, Gravlax Tartar\*, Roulade of Smoked Salmon\* and Cornish Crab served with Crisp Bread

### Fried Goat's Cheese Crostin

Apple and Red Cabbage Purée (v)

## Soup

Bouillabaisse (gf)

## Sorbet

Champagne

## Main Courses

### Pan-fried Sea Bass Fillet

Saffron Scented Mousseline Potato and Sweet Roasted Peppers (gf)

### Pheasant wrapped in Pancetta

Truffled Potato Bonbons, Buttered Apples, Savoy Cabbage and Cider Jus

### Breast of Gressingham Duck\*

Dauphinoise Potatoes, Green Beans and Black Cherry Sauce

### Prime Roast Forerib of Beef\*

Rissolées Potatoes, Tomato Provençal and Red Wine Sauce (gf)

### Homemade Porcini Mushroom and Roasted Garlic Ravioli

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

## Desserts

### Baked Alaska

Italian Meringue with a Strawberry and Elderflower Compote (gf)

### Baked Lemon Cheesecake

Almond Praline and Raspberries

### Dark Chocolate and Apple Mousse Cake Signature Dessert

Aerated Lemon and Thyme Sponge, Apple Pie and Custard Ice Cream (not suitable for vegetarians)

### Ice Creams

Vanilla, White Chocolate, Oreo Cookie

### Mochachino and Vanilla Sundae

Chocolate Ice Cream, Hazelnuts and Coffee Cream

### Sorbet

Pink Grapefruit

## Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits