

Medina Restaurant



AURORA

DINNER MENU

Tuesday 9th September 2008 Your Executive Chef is Carl Withers

WINE

CHAMPAGNE

Moët & Chandon Brut Impérial NV

Lively, well balanced and round, with a unique soft, yet dry finish.

£35.95

BURGUNDY WHITE

Mâcon-Villages Blason de Bourgogne

Broad, soft apple & melon flavours which go well with fish, salads and white meats.

£17.50

BURGUNDY RED

Moulin à Vent Cave de Chenas

Typical flavours of plum and spice.

The wine can be enjoyed with all sorts of rich foods and red meats.

£21.00

SELECTED WINES OF THE CRUISE

German White

Piesporter Goldtropfchen Riesling Kabinett

Full flavoured, well refined with plenty of fruit.

£12.95

Argentinian Red

Tempranillo/Malbec

Medium bodied, bursting with cherries and red fruits with a hint of spice.

£12.75

(Subject to availability)

TONIGHT'S AFTER DINNER SPECIAL

Grand Marnier

£1.20

Kummel

£1.20

Always Available

Main Course Caesar Salad

Grilled Chicken Breast with Mushrooms & Tomato

Grilled Sirloin Steak with Mushrooms & Tomato, Peppercorn Sauce or Garlic Butter

Grilled or Poached Supreme of Haddock with Lemon

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

Cafe Bordeaux & Pennant Grill

An alternative, informal dining option open for dinner 6.30pm - 9.30pm

Located on Deck 8 Port Side and Deck 12 Aft

V Denotes vegetarian choice

Please note that some of these dishes may contain nuts or nut extracts

STARTER

Chicken & Mango Terrine
served with oven baked crisp bread

Smoked Haddock Fishcakes with mixed Shellfish Sauce

Fan of Melon with Summer Fruit and Port Jelly V

SOUP

Cream of Vegetable Soup with Croutons V

Clear Chicken Consomme
garnished with diced tomato and rice

MAIN COURSE

Poached Supreme of Salmon with Asparagus Spears
served with creamy dill sauce and crushed new potatoes

Honey Glazed Gammon with Glazed Pineapple
served with braised cabbage and rich Madeira sauce

Fettuccine Pasta with Bolognese Sauce
served with flaked Parmesan cheese and ciabatta garlic bread

Breast of Guinea Fowl filled with Chicken Farce
on an apple & celeriac rosti and served with lemon & thyme jus

Individual Wild Mushroom and Leek Strudel V
served with creamy chive sauce

Broccoli, Parsnips, Roast Potatoes

Cold Cuts: Baked Ham, Roast Beef and Chicken

DESSERT

Baked Stuffed Apple with Mincemeat served with Vanilla Custard
Citrus Crème Caramel
Milk Chocolate and Grand Marnier Mousse
Vanilla, Raspberry Ripple and Triple Chocolate Ice Creams
Sweet Sauces: Butterscotch Chocolate or Melba
Peach Compote with Vanilla Pod
Orange Sorbet

A selection of British and Continental Cheeses with Biscuits

Fresh Fruit

Freshly Brewed Coffee, Decaffeinated Coffee, Cappuccino, Espresso, Speciality & Decaffeinated Tea

Viennese Biscuits

Fresh from the Bakery

White, Wholemeal, Malted Wheat and Rosemary & Garlic Focaccia Bread