

CHAINE DES ROTISSEURS GALA DINNER MENU

Friday, 15 August 2008 | Your Executive Chef is John P McMullan

WINE

CHAMPAGNE

Jacquart Brut Rose NV

Fine bubbles enhance the delicate salmon-pink colour, derived from the addition of the finest Pinot Noir grapes which delivers rich summer fruit flavours with a subtle touch of apricot and peach.

£37.95

BURGUNDY WHITE

Meursault Domaine Latour Labille

Classic nutty flavours, balanced with an apple flavoured mid palate. Partners fish, salads and game.

£29.75

BURGUNDY RED

Nuits - St-Georges Domaine Alain Michelot

Elegant strawberry and raspberry flavours, with a light spicy finish. Superb with meat dishes.

£31.75

AFTER DINNER LIQUER

Drambuie (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 CRUISETONE HEALTHY OPTIONS



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

STARTER

Duck and Peppercorn Terrine

Served with Toasted Brioche

Deep Fried Camembert Cheese (V)

With Cranberry & Avocado Dressing

Assiette of Salmon Specialities

Served with Brown Bread & Butter

SOUP

Seafood Chowder served with Salted Crackers

Wild Mushroom, Lentil and Cumin Broth (V) *

Lemon Sorbet

MAIN COURSE

Boneless Supreme of Halibut with Champagne Sauce *

Served on a bed of New Potato & Spring Onion Crush

Roast Fillet of Beef Wellington

Served with a Potato & Cabbage Gâteau with Madeira Sauce and Green Beans

Pan-Fried Calf's Liver with Mashed Potato

Served with a Tarragon Vinegar and Shallot Sauce

Breasts of Pigeon

Served with Game Sausage, Cabbage & Potato Gâteau with Smoked Bacon Jus

Cheddar Cheese and Onion Soufflé with a Chive Sauce (V)

Cold Cuts: Baked Ham, Roast Beef and Chicken

Vegetable and Potato: Broccoli Florets and New Potatoes

DESSERT

Hot Raspberry Soufflé served with Vanilla Ice Cream

Selection of miniature Valronha Chocolate Desserts

Confited Lemon & Ricotta Cheese Tart with Pineapple Compote and Armaretto Cream

Ice Creams: Vanilla, Mango and Triple Chocolate

Sweet Sauces: Butterscotch, Chocolate, Melba

Fresh Fruit Salad

A selection of Continental Cheeses with Date & Walnut Bread and Fresh Fruit

Port Marinated Stilton

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

Assorted Chocolate Truffles

Fresh from the Bakery

White, Wholemeal, Malted Wheat and Pesto Rolls