

DINNER MENU

Monday, 11 August 2008 | Your Executive Chef is John P McMullan

WINE

CHAMPAGNE

Moët & Chandon Brut Impérial Rosé **£42.95**
Medium pink hue, with a hint of blackcurrant flavour, culminating in a slightly fruity finale.

LOIRE WHITE

Muscadet de Sèvre-et-Maine sur Lie Château des Grandes Noëllles **£16.25 ½ bottle £8.25**
Light and fresh, pleasant zestful wine.

CALIFORNIAN RED

Merlot Paradise Point **£16.75**
A full flavoured wine from California with dense aromas of plum and mulberry, finishing with seductively soft tannins.

WINE OF THE CRUISE

CHILEAN RED
Casa Silva Carmenère **£12.95**
The wine shows plum fruit characters and lovely balance, goes well with poultry and meat dishes.

AFTER DINNER LIQUER

Cointreau (25ml) **£1.15**
Cockburn's Port (50ml) **£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

Aromatic Salmon Confit Terrine

Served with Oven Baked Crisp Breads

Mixed Salad Platter (V)

Tomato & Red Onions Cabinet Sauvignon Vinaigrette, Cucumber in Dill Crème Frache, Egg Mayonaise & Cress, Roasted Peppers

Sautéed Chicken Livers

With Sherry Raisins, Bacon, Pine Nuts on Toasted Onion Bread

SOUP

Cream of Roasted Tomato Soup with Baked Sour Dough Croûtons (V)

Game & Vegetable Broth

MAIN COURSE

Roasted Barramundi Fillet *

Served with Crab & Saffron Mash and Vine Tomato Dressing

Slow Braised Lamb Shank with Champ Potatoes and Root Vegetables

Confit of Duck Leg with Creamed Cabbage and Polenta Cake *

Served with Red Wine Jus

Monkfish & Prawn Curry

Served with Braised Lentil Rice, Condiments & Pappadam

Vegetable & Quorn Mince Goulash with Sweet Red Peppers & Basil Gnocchi (V) *

Cold Cuts: Baked Ham, Roast Beef and Chicken

Vegetable & Potato: Fine Green Beans and Steamed Potato

DESSERT

Rhubarb Pie served with Vanilla Sauce

Spiced Blueberry & Mascarpone Crème Brûlée

Nutella and Hazelnut Roulade

Exotic Fruit Salad

Ice Creams: Vanilla, Coffee and Raspberry Riple

Sweet Sauces: Butterscotch, Chocolate or Melba

Raspberry Sorbet

A Selection of British and Continental Cheeses with Biscuits and Fresh Fruit

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

Fiesta Sweetmeats

Fresh from the Bakery

White, Wholemeal, Malted Wheat and Cheese and Onion Bread