

# DINNER MENU

Saturday 8 May 2010 | Your Executive Chef is Nevil Heredia

## WINE

### CHAMPAGNE

#### Taittinger Brut Reserve NV

£39.75

Medium to full bodied wine with mature biscuity aromas from a respected house.

### ARGENTINEAN WHITE

#### Semillon Black River Organic, Patagonia

£14.25

Delicate, with crisp and dry flavours of apple and grapefruit, produced from organically grown grapes.

### AUSTRALIAN RED

#### Shiraz/Cabernet Sauvignon Goldfields

£14.25

Sweet spice and plum flavours with an aroma of spicy plum and blackcurrant aromatics. The wine is 'alive' and fresh with good weight and has a soft lingering finish.

### CHILEAN DESSERT WINE

#### Late Semillon Riesling Santa Monica

£10.50

A beautiful light golden hue with peach and pear aromas with luscious tones of honey and vanilla. Santa Monica is a multi Gold Medal winner at the prestigious Vinalies competition in France.

#### Late Semillon Riesling is also available by the glass (12.5cl)

£2.70

### AFTER DINNER LIQUEUR

To compliment your dinner we are pleased to offer two After Dinner Drinks at a reduced price

#### Cointreau (50ml)

£2.50

#### Courvoisier\*\*\* (50ml)

£2.60

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

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

## STARTERS

Fan of sweet summer melon with berry and cassis jelly (V)

Classic prawn cocktail with cucumber, lettuce, and brown treacle bread

Feuilleté of veal kidney in a cream pancetta and mushroom sauce

## SOUP

Minestrone soup with pesto oil (V)

Lamb and Pearl Barley broth

## MAIN COURSE

Roulade of plaice fillet *dugléré*

with a brown crab timbale, new potatoes and braised fennel

Roast English leg of pork

with sage and onion stuffing, château potatoes, pan gravy and apple sauce

Grilled grass fed sirloin steak

with straw potatoes, broccoli, Hampshire watercress and Bordelaise sauce

Dairy cream cheese and chive stuffed chicken breast

with Caesar pasta and Milanese crumb

Poachers pheasant, venison and bacon short crust game pie

with roasted garden vegetables and creamed mash

Mediterranean vegetable tempura in a filo basket (V)

with a black olive dipping sauce and fried rice

## VEGETABLE & POTATO

Savoy cabbage

Croquette potatoes

## ALSO AVAILABLE

Caesar Salad • Grilled Chicken Breast • Poached Supreme of Salmon

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

## DESSERTS

Steamed sticky stem ginger and dried fig pudding with vanilla and bay leaf sauce

Pavlova topped with kiwi and a passion fruit nectar

Crème de Cacao dark Valrhona chocolate pot with a marmalade surprise and a light ginger biscuit

Fresh fruit salad

Ice Creams: Vanilla, Strawberry, Caribbean rum & raisin, Elderflower and Creme Fraiche

Sweet Sauces : Butterscotch, Chocolate, Kiwi and Melba

Tropical mango sorbet

A selection of British and Continental cheese with Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

Chocolate and caramel shortbread fingers

Devils on horseback

## FRESH FROM THE BAKERY

White and Shaped Wholemeal Rolls, Garlic Focaccia, Pistachio and Almond Bloomer

# DINNER MENU

Monday 10 May 2010 | Your Executive Chef is Nevil Heredia

## WINE PACKAGES

We are introducing five set of different wine packages.  
Each set consists of six different wines.  
You will gain up to 20% benefit rather than buying individual bottles

		YOUR SAVINGS
<b>PREMIER PACKAGE</b> Chablis Domaine Laroche, Pouilly Fumé, Château Prieure Lichine, Mouton Cadet St. Emilion, Chianti Classico, Pinot Gris Mariner	£117.50	£36.55
<b>NEW WORLD PACKAGE</b> Tempranillo/Malbec, Semillion Viognier Woodshed, Cabernet Sauvignon El Otro, Pinot Noir Overstone, Chenin Blanc Cape Crown, Chardonnay Badger Mountain	£80.65	£10.80
<b>CONTINENTAL PACKAGE</b> Denbies Surrey Gold, Mâcon Villages, Côtes du Rhône, Fleurie, Pinot Grigio Blush, Montepulciano D'Abruzzo	£79.65	£12.45
<b>THE RED PACKAGE</b> Malbec Oak Reserve Cristobal, Cabernet Sauvignon Neales Flat, Valpolicella, Carmenere Casa Silva (P&O Cruises Own Label), Merlot Grey Rock, Rioja Reserva	£87.65	£7.75
<b>THE WHITE PACKAGE</b> Chenin/Chardonnay, Semillion Viognier, Chardonnay Santa Monica, Sauvignon Blanc Dulong, Gavi Antario Casa Girelli, Sauvignon Blanc Overstone	£83.25	£9.25

Please ask your Wine Steward for the details  
(Wines may not be substituted or exchanged in the packages)

## AFTER DINNER LIQUEUR

To compliment your dinner we are pleased to offer two After Dinner Drinks at a reduced price

<b>Kahlua (50ml)</b>	£2.60
<b>Cockburn's Port (50ml)</b>	£1.30

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V - DENOTES VEGETARIAN CHOICE

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## **STARTERS**

Vegetarian Baby gem lettuce Caesar salad (V)

Smoked Hampshire duck breast, grated apple rémoulade and spiced morello black cherries

Deep-fried battered calamari with a soft romesco dip and lemon

## **SOUP**

Sweet potato and prawn chowder with American saltine crackers

Chilled spicy plum tomato soup with celery salt mini grissini (V)

## **MAIN COURSE**

**Baked Icelandic cod fillet**

with picante chorizo sausage and butter bean casserole, spinach and mashed potato

**Carved pot roast rump of English grass-fed beef**

with bourguignon sauce, honeyed parsnips and boiled new potatoes

**Grilled rindless pork cutlet**

with crisp onions, glazed apples, château potatoes and sage gravy

**Peppered loin of free range venison saddle**

with bashed neeps, haggis cake and game jus

**Roulade of turkey breast with apricot relish**

bubble and squeak potato cake and buttered Brussels sprouts

**Quorn potato-topped pie with oven roasted vegetables and mushy peas (V)**

## **VEGETABLE & POTATO**

Sauté courgettes Provençale

Château potatoes

## **ALSO AVAILABLE**

Caesar Salad • Grilled Chicken Breast • Grilled Sirloin Steak • Poached Supreme of Salmon  
Available with a choice of: Side Salad or Green Peas, Carrots, French Fries or New Potatoes

## **DESSERTS**

Warm banana soufflé with a butterscotch and pecan nut sauce with clotted cream ice cream

Cream-filled profiteroles with a dark Valronha chocolate sauce

Baked New York cheesecake with summer berries

Fresh fruit salad

Ice Creams: Vanilla, Maple walnut, Liquorice, Pistachio and Belgian chocolate truffle

Sweet Sauces : Butterscotch, Chocolate, Banana and Melba

Orange sorbet

A selection of British and Continental cheese with Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

Buttery Lemon Madelines

Canapé Ivanhoé

## **FRESH FROM THE BAKERY**

White and Shaped Wholemeal Rolls, Green Olive Focaccia, Herb and Garlic Bloomer

# DINNER MENU

Tuesday 11 May 2010 | Your Executive Chef is Nevil Heredia

## WINE

### CHAMPAGNE

#### Jacquart Brut Mosaïque NV

£31.75

Fresh and fruit fizz brimming with finesse and delicious aromas of gingerbread and pear.

### BURGUNDY WHITE

#### Mâcon-Village Cave de Lugny

£17.95

Crisp and dry, well balanced and elegance with citrus and apple character, a good introduction to the famous chardonnays of Burgundy. Perfect with grilled or poached salmon.

### RHÔNE RED

#### Châteauneuf-du-Pape Domaine du Vieux Lazaret

£22.95

Full bodied, rich and fruity, with plums, cherry and spicy herbal flavours.

Partners with beef and lamb dishes.

### CHILEAN DESSERT WINE

#### Late Semillon Riesling Santa Monica

£10.50

A beautiful light golden hue with peach and pear aromas with luscious tones of honey and vanilla.

Santa Monica is a multi Gold Medal winner at the prestigious Vinalies competition in France.

Late Semillon Riesling is also available by the glass (12.5cl)

£2.70

## AFTER DINNER LIQUEUR

To compliment your dinner we are pleased to offer two After Dinner Drinks at a reduced price

#### Benedictine (50ml)

£2.60

#### Courvoisier\*\*\* (50ml)

£2.60

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V - DENOTES VEGETARIAN CHOICE

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## **STARTERS**

### **Potted North sea shrimps in Irish butter**

with cucumber ribbons and warm wholemeal soda bread

Carpaccio of baked beetroot with goat's cheese mousse and cider soaked golden raisins (V)

Garlic fried chicken livers bordelaise style with bacon and mushrooms on sage focaccia

## **SOUP**

Classic French onion soup with a Gruyère cheese croûton

Blended Fresh Spinach Soup (V)

## **MAIN COURSE**

### **Pan-fried salmon fillet**

with cumin seeds, pak choy and a spicy cherry tomato dressing

### **Thyme-roasted spring chicken**

with grilled bacon, sage and apple stuffing, Hampshire watercress and pan gravy

Grilled sirloin steak with button mushrooms, peppered tomato, béarnaise sauce and Pont Neuf potatoes

Slow braised lamb shank in red wine and rosemary with champ potato and peas flamande

Red Snapper with crushed olive oil and saffron new potatoes and Veronique sauce

### **Potato and rösti vegetable pan haggerty (V)**

with creamed leeks and a red wine and mushroom ragout

## **VEGETABLE & POTATO**

Broccoli florets topped with toasted flaked almonds

Roasted duck fat potatoes

## **ALSO AVAILABLE**

Caesar Salad • Grilled Chicken Breast • Poached Supreme of Salmon

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

## **DESSERTS**

Bramley apple and blackberry crumble tart with vanilla custard sauce

Lemon posset with Viennese biscuit

Fresh strawberry buttered shortcake with whipped chantilly cream

Compote of lychees with a Malibu coconut liqueur

Ice Creams: Vanilla, Costa Rican coffee, Brownies, Blackcurrant Cheesecake & Sweet Mandarin

Sweet Sauces : Butterscotch, Chocolate, Kiwi and Melba

Raspberry sorbet

A selection of British and Continental cheese with Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

Copenhagens

Scotch Woodcock

## **FRESH FROM THE BAKERY**

White and Shaped Malted Wheat Rolls, Cherry Tomato Focaccia, Irish Soda Bread

# DINNER MENU

Wednesday 12 May 2010 | Your Executive Chef is Nevil Heredia

## WINE

### SPANISH SPARKLING WINE

#### Oriol Rossell Cava Brut Nature

Elegant, fresh, light sparkler, clean and well balanced.

£19.00

### AUSTRALIAN WHITE

#### Chardonnay Gumdale

A wine full of ripe pineapple, peach and melon aromas.

An appealing soft and fresh wine with balanced acidity and a lingering finish, not too dry.

£17.95

### UNITED STATES RED

#### Merlot Paradise Point, Lodi

Medium to full bodied with aromas of plum and mulberry and a touch of oak.

£16.75

### CHILEAN DESSERT WINE

#### Late Semillon Riesling Santa Monica

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**Late Semillon Riesling is also available by the glass (12.5cl)**

£10.50

£2.70

## AFTER DINNER LIQUEUR

To compliment your dinner we are pleased to offer two After Dinner Drinks at a reduced price

**Baileys (50ml)**

£2.60

**Cockburns (50ml)**

£1.30

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V - DENOTES VEGETARIAN CHOICE

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## **STARTERS**

Dill cured Swedish salmon with Scandinavian dressing and spelt rye bread

Egg mayonnaise with baby gem lettuce leaves and mixed cress (V)

Vol-au-vent of snails in a red Burgundy wine and garlic herb butter sauce with white bread fingers

## **SOUP**

Cream of Carrot and Orange Soup (V)

Gazpacho with oven toasted garlic croûtons (V)

## **MAIN COURSE**

**Pepper crusted orange roughy**

with Jerusalem artichoke cream, broccoli and gratin potatoes

**Butter roast Norfolk turkey**

with stuffing, sausage, cranberry sauce, pan gravy and duck fat roast potatoes

Breast of pigeon with a grand veneur sauce, pearl barley pilaf, blackberry tartlet and game chips

Slow-cooked rolled beef brisket in ale, with garden vegetables and colcannon potato

Australian barramundi fillet with stir-fried vegetables, ponzu dressing and Japanese soba noodles

**Wild mushroom Madeira truffle cream herb tart (V)**

garnished with pine nuts, vegetable straws and garlic-fried rice

## **VEGETABLE & POTATO**

Vichy carrots

Mashed potatoes

## **ALSO AVAILABLE**

Caesar Salad • Grilled Chicken Breast • Grilled Sirloin Steak • Poached Supreme of Salmon  
Available with a choice of: Side Salad or Green Peas, Carrots, French Fries or New Potatoes

## **DESSERTS**

Baileys flavoured brioche bread & butter pudding with pouring cream

French classic tarte au citron

Oeufs à la neige

Poached Meringue set upon vanilla custard and drizzled with caramel

Sliced Spanish oranges in caramel syrup

Ice Creams: Vanilla, Mint choc chip, Banana & Pecan Cheesecake, White Chocolate and Coconut

Sweet Sauces : Butterscotch, Chocolate, Banana and Melba

Lemon sorbet

A selection of British and Continental cheese with Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

Chocolate Coated Turkish Delight

Croûte derby

## **FRESH FROM THE BAKERY**

White and Malted Wheat Rolls, Roasted Red Pepper Focaccia, Pesto Caper Bread

# DINNER MENU

Thursday 13 May 2010 | Your Executive Chef is Nevil Heredia

## WINE

### CHAMPAGNE

#### Taittinger Brut Reserve NV

£39.75

Medium to full bodied wine with mature biscuity aromas from a respected house.

### ALSACE WHITE

#### Gewurztraminer d' Alsace Hugel

£22.50

Dry but soft and rounded wine with spicy lychee notes.

Traditional and excellent partner with pâté and all spicy foods.

### UNITED STATES RED

#### Cabernet Sauvignon Hahn Estates, Central Coast

£19.95

Full bodied and deeply coloured, with intense blackberry and cassis fruit, spicy with notes of vanilla and cloves. Well rounded, and great with roast beef.

### CHILEAN DESSERT WINE

#### Late Semillon Riesling Santa Monica

£10.50

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#### Late Semillon Riesling is also available by the glass (12.5cl)

£2.70

## AFTER DINNER LIQUEUR

To compliment your dinner we are pleased to offer two After Dinner Drinks at a reduced price

#### Grand Marnier (50ml)

£2.60

#### Courvoisier \*\*\* (50ml)

£2.60

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V - DENOTES VEGETARIAN CHOICE

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## **STARTERS**

Baby Galia Melon Crown filled with Tropical Mango Sorbet and Ginger Sugar Dust (V)

Chicken and Brandy pâté with dried apricot chutney and melba toast

Irish rope-grown mussels with garlic, white wine and parsley

## **SOUP**

Cream of fennel and leek soup with oven toasted caraway croûtons (V)

**Chicken consommé Monte Carlo**

Garnished with a brunoise of carrot, turnip, pancake and truffle

## **MAIN COURSE**

**Spicy tiger prawns in garlic**

with basmati rice, vegetable & egg stir fry and sweet chilli sauce

**Carved roast beef tenderloin**

with red wine jus, fondant potato and cauliflower cheese florets

**Monkfish tail wrapped in bacon**

with a balsamic tomato reduction, saffron fettuccine and roasted Mediterranean vegetables

**Roast breast of pheasant Normand**

with Calvados spiked apples, bacon fried cabbage and roast potatoes

**Pavé of slow-cooked English pork belly**

with thyme baked onion, pan gravy and potato mousseline

**Chick pea tagine with flat bread fingers and a harissa flavoured couscous (V)**

## **VEGETABLE & POTATO**

Buttered Runner beans

Dauphinoise potatoes

## **ALSO AVAILABLE**

Caesar Salad • Grilled Chicken Breast • Grilled Sirloin Steak • Poached Supreme of Salmon  
Available with a choice of: Side Salad or Green Peas, Carrots, French Fries or New Potatoes

## **DESSERTS**

Roasted spiced black-peppered pineapple with tropical rum and raisin ice cream

Eton Mess with red fruits and hazelnut meringue

Plate of assorted miniature chocolate delights

Fresh fruit salad

Ice Creams: Vanilla, Raspberry Ripple, Rhubarb & Ginger, Triple Chocolate and Sticky toffee fudge

Sweet Sauces : Butterscotch, Chocolate, Coffee and Melba

Passion fruit sorbet

A selection of British and Continental cheese with Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

Dark chocolate peppermints

Sardines on toast

## **FRESH FROM THE BAKERY**

White and Shaped Wholemeal Rolls, Garlic and Rosemary Focaccia, Cheese and Onion Bread