

Thursday 14 July 2011

Your Executive Chef is Andy Yuill

Tonight's recommended wines...

White Wine

Fiano, Mandra Rossa, Sicily, Italy - £16.50

Fiano is a grape native to southern Italy and produces fabulously fruity, easy to drink white wine.

A perfect accompaniment to Rolled Fillet of Plaice

White Wine

Mullygrubber, Semillon Chardonnay, Warburn Estate, South Eastern Australia - £14.00

A medium wine packed with peach and melon flavours, it finishes with a crisp, refreshing tang.

The perfect accompaniment to Bread Crumbed Breast of Chicken

Red Wine

Podere Montepulciano d'Abruzzo, Umani Ronchi, Abruzzo, Italy - £12.95

A medium bodied wine, with a finely textured structure and ripe, plummy fruit.

A perfect accompaniment to Roast English Leg of Pork

Red Wine

Malbec Bodega Catena Zapata, Mendoza, Argentina - £16.95

A medium bodied, deeply coloured, rich mellow black fruit with a textured, ripe tannic structure

A perfect accompaniment to Grilled Grass-Fed Sirloin Steak

(v) – Denotes vegetarian choice

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

* Whilst all the food we serve on board is prepared to the highest health and safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Our wild game menu items may contain shot

Chef's recommended menu...

Fan of Sweet Summer Melon with Red Berry and Cassis Jelly (v)

Rolled Fillet of Plaice in a Cream, Tomato and Parsley Sauce with Brown Crab Timbale, New Potatoes and Braised Fennel

Sticky Stem Ginger and Sundried Fig Pudding with an aromatic Vanilla Pod and Bay Leaf Sauce

Starters

Fan of Sweet Summer Melon with Red Berry and Cassis Jelly (v)

Classic Atlantic Prawn Cocktail with Cucumber, Lettuce and Wholemeal Treacle Bread

Puff Pastry Parcel of Veal Kidneys in a Cream Pancetta and Mushroom Sauce

Soups

Minestrone garnished with Pesto Oil (v)

Lamb and Pearl Barley

Main Courses

Rolled Fillet of Plaice in a Cream, Tomato and Parsley Sauce with Brown Crab Timbale, New Potatoes and Braised Fennel

Roast English Leg of Pork with Crackling, Sage and Onion Stuffing, Roast Potatoes, Pan Gravy and Apple Sauce

Grilled Grass-Fed Sirloin Steak in a Rich Red Wine Sauce with Straw Potatoes, Hampshire Watercress*

Bread Crumbed Breast of Chicken with Cream Cheese and Chive filling served with Penne Pasta in a Caesar Sauce

Spaghetti Carbonara with Rocket Salad and Garlic Ciabatta

Mediterranean Vegetables in Tempura Batter served in a Filo Pastry Basket with Black Olive Dipping Sauce and Garlic, Ginger and Spring Onion Fried Rice (v)

Great British Favourite

Lancashire Hot Pot with Braised Red Cabbage

From the Grill

Grilled Supreme of Salmon with Hollandaise Sauce, New Potatoes and Sugar Snap Peas

Main courses are accompanied by your choice of Croquette Potatoes, Savoy Cabbage and Roasted Vegetables

Desserts

Sticky Stem Ginger and Sundried Fig Pudding with an aromatic Vanilla Pod and Bay Leaf Sauce

Kiwi Fruit Pavlova with Passion Fruit Nectar

Crème de Cacao Valrhona Chocolate Pot with a Marmalade Surprise and Spiced Biscuit

Fresh Fruit Salad

Ice Creams – Vanilla, Honey and Ginger, Sticky Toffee Fudge

Sorbet – Tropical Mango

Cheeseboard

A fine selection of Regional British and Continental Cheese with Biscuits and Dried Fruits

Saturday 16 July 2011

Your Executive Chef is Andy Yuill

Tonight's recommended wines...

White Wine

Viña Mar, Chardonnay Reserva, Casablanca Valley, Chile - £15.25

A medium dry wine, offering appealing tropical fruit flavours and has the light, buttercream texture of the world's most classic Chardonnays.

The perfect accompaniment for Baked Fillet of Icelandic Cod

Rosé Wine

La Revelette Rosé, Château Revelette, Provence, France - £18.50

This well made medium dry Rose offers subtle herbs and spices aromas and clean raspberry fruit flavours.

The perfect accompaniment for Turkey Breast Roulade

Red Wine

Fleurie La Cerisaie, Mommessin, Burgundy, France - £18.95

As its name suggests this light medium wine is full of ripe red fruits such as raspberries, strawberries and cherries, with a touch more structure than the standard Beaujolais.

The perfect accompaniment for Grilled Pork Cutlet

Red Wine

Réserve Mouton Cadet St Emilion, Baron Philippe de Rothschild S.A, Bordeaux, France - £23.95

A medium light bodied wine, Made from a Merlot dominant blend. Dark red in colour it has aromas of red berry, spice and caramel aromas with blackcurrant and cherry flavours.

The perfect accompaniment for Grass-Fed English Beef

(v) – Denotes vegetarian choice

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

* Whilst all the food we serve on board is prepared to the highest health and safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Our wild game menu items may contain shot

Chef's recommended menu...

Caesar Salad of Baby Gem Lettuce, Parmesan, Mayonnaise, Lemon Juice, Garlic and Croutons (v)

Turkey Breast Roulade with Apricot Relish, Bubble and Squeak Cake and Brussels Sprouts

Poached Pear in English Cider

Starters

Caesar Salad of Baby Gem Lettuce, Parmesan, Mayonnaise, Lemon Juice, Garlic and Croutons (v)

Smoked Hampshire Duck Breast with Apple Coleslaw and Spiced Morello Black Cherries

Calamari in Batter with a Red Pepper, Ground Almond, Hazelnut, Garlic and Chilli Dip

Soups

Sweet Potato and Prawn Chowder with Saltine Crackers

Garden Pea with Mint Gremolata (v)

Main Courses

Baked Fillet of Icelandic Cod with Chorizo Picante and Butter Bean Casserole, Creamed Potato and Spinach

A rich stew of Grass-Fed English Beef in a Rich Red Wine, Garlic, Tomato and Thyme Sauce, New Potatoes and Honeyed Parsnips

Grilled Pork Cutlet with Crispy Onions, Glazed Apples, Fried Potatoes and Sage Gravy

Pan-Fried English Lamb's Liver with a Red Wine and Rosemary Sauce, Thyme Potatoes and Creamy Celeriac Cheese Bake*

Turkey Breast Roulade with Apricot Relish, Bubble and Squeak Cake and Brussels Sprouts

Quorn and Potato Pie with Oven Roasted Vegetables and Mushy Peas (v)

Regional Dish

Irish Stew & Soda Bread

From the Grill

Whole Rainbow Trout with Toasted Flaked Almonds, Curly Fries and Green Beans

Main courses are accompanied by your choice of Shaped Roast Potatoes, Courgettes with Tomatoes, Garlic and Herbs and Buttered Chantenay Carrots

Desserts

Roasted Pineapple with Spiced Black Pepper and Rum & Raisin Ice Cream

Profiteroles with Dark Valrhona Chocolate Sauce

Baked New York Cheesecake with Fresh Summer Berries

Poached Pear in English Cider

Ice Creams – Vanilla, Coconut, Raspberry Ripple

Sorbet – Orange

Cheeseboard

A selection of Regional British and Continental Cheese with Biscuits and Dried Fruits

Sunday 17 July 2011

Your Executive Chef is Andy Yuill

Tonight's recommended wines...

White Wine

Unwooded Chardonnay, The Lane, Adelaide Hills, Australia - £18.95

This medium elegant unoaked wine has delicious tropical fruit flavours.

The perfect accompaniment for Loin of North Atlantic Haddock

Rosé Wine

Garnacha Rosé, Campo Nuevo, Navarra, Spain - £12.00

A medium dry Spanish Rosé which is typically deeper in colour and flavour with bags of red fruit with a hint of spice.

The perfect accompaniment to Butter-Roast Norfolk Turkey

Red Wine

Valpolicella I Fiori, Lamberti, Veneto, Italy - £13.50

The classic blend of Corvina and Rondinello grapes gives a medium-bodied wine with crisp red berry fruit and a soft, food-friendly palate supported by ripe tannins.

The perfect accompaniment with Italian Meatballs

Red Wine

Goldfields, Shiraz, Cabernet, South Eastern Australia - £14.50

This classic medium bodied Shiraz/Cabernet blend features supple black fruit flavours with a spicy finish.

The perfect accompaniment for Slow-Cooked Beef in Ale

Chef's recommended menu...

Dill-Cured Swedish Salmon with Sweet Honey and Mustard Dressing and Spelt Rye Bread

Loin of North Atlantic Haddock in Panko Bread Crumbs with Hand Cut Chips, Mushy Peas and Homemade Tartare Sauce

Irish Cream Brioche Bread and Butter Pudding with Cream

Starters

Dill-Cured Swedish Salmon with Sweet Honey and Mustard Dressing and Spelt Rye Bread

Egg Mayonnaise with Baby Gem Lettuce Leaves and Mixed Cress (v)

Irish Rope-Grown Mussels with Garlic, White Wine and Parsley Sauce

Soups

Highland Game and Vegetable with Port

Gazpacho with Oven-Toasted Garlic Croutons (v)

Main Courses

Loin of North Atlantic Haddock in Panko Bread Crumbs with Hand Cut Chips, Mushy Peas and Homemade Tartare Sauce

Butter-Roast Norfolk Turkey with Sage and Onion Stuffing, Goose Fat Roast Potatoes, Cranberry Sauce and Pan Gravy

Italian Meatballs in a Rich Tomato Sauce served on Spaghetti with Focaccia

Slow-Cooked Beef in Ale with Champ Potatoes and Garden Vegetables

Fillet of Barramundi with Stir-Fried Vegetables, Citrus and Soy Sauce Dressing and Japanese Soba Noodles

Wild Mushroom Madeira Truffle Cream Herb Tart with Pine Nuts, Vegetable Straws and Garlic-Fried Rice (v)

Great British Favourite

Toasted Welsh Rarebit Bloomer with Grilled Back Bacon and Beef Tomato and Watercress Salad (v)

From the Grill

Sirloin Steak with Three Peppercorn Butter, Field Mushroom, Cherry Tomato, Chips and Green Beans*

Main courses are accompanied by your choice of Baked Sliced Potatoes, Brussels Sprouts with Candied Chestnuts and Honey Roast Parsnips

Desserts

Irish Cream Brioche Bread and Butter Pudding with Cream

Classic Tarte au Citron

Coconut and Vanilla Panna Cotta with Tropical Fruit and Basil Compote

Spanish Oranges in Caramel Syrup

Ice Creams – Vanilla, Coffee, Blackcurrant Cheesecake

Sorbet – Lemon

Cheeseboard

A selection of Regional British and Continental Cheese with Biscuits and Dried Fruits

(v) – Denotes vegetarian choice

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

* Whilst all the food we serve on board is prepared to the highest health and safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Our wild game menu items may contain shot

Monday 18 July 2011

Your Executive Chef is Andy Yuill

Tonight's recommended wines...

White Wine

Castillo de Cavijo Rioja, Barrel Fermented Viura, Rioja, Spain - £15.95

This medium wine features exotic fruit and vanilla aromas and flavours. The rich, creamy texture is a result of the barrel fermentation and maturation, however the wine retains great freshness and verve.

The perfect accompaniment to Fillet of Lemon Sole

White Wine

Santa Florentina Pinot Gris, Fairtrade, Famatina Valley, Argentina - £12.95

An intense yet delicate, dry Pinot Gris with great freshness and flavour together with a hint of honeysuckle and exotic spice.

The perfect accompaniment to Chicken Kiev

Red Wine

The High Trellis Cabernet Sauvignon, d'Arenberg, McLaren Vale, Australia - £18.50

This medium to full bodied wine shows ripe blackcurrant and mint aromas before flavours of rich black fruit and spice over a ripe tannic structure.

The perfect accompaniment to Roast Leg of Lamb

Red Wine

Billi Billi Shiraz, Mount Langi Ghiran, Victoria, Australia - £17.95

This is a robust, well structured full bodied wine dripping with blueberry fruit.

The perfect accompaniment for Grilled Grass-Fed Sirloin Steak

(v) – Denotes vegetarian choice

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

* Whilst all the food we serve on board is prepared to the highest health and safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Our wild game menu items may contain shot

Chef's recommended menu...

Poached Salmon Cocktail with Brown Bread

Pork Stroganoff with Sour Cream, Gherkins, Deep-Fried Beetroot Crisps and Saffron Buttered Rice

Treacle and Lemon Zest Tart with Rich Custard

Starters

Avocado Pear Salad with Crumbled Goat's Cheese Crottin and Raspberry Vinaigrette (v)

Poached Salmon Cocktail with Brown Bread

Award-Winning Bury Black Pudding from 'The Black Pudding Company' with a Fried Free Range Duck Egg and Bacon Crumble

Soups

Smoked Ham Hock and Green Lentil

Oven-Roasted Red Pepper with Basil Oil (v)

Main Courses

Fillet of Lemon Sole in Brown Butter, Lemon and Parsley with New Potatoes and Baby Peas with Onion and Lettuce

Roast Leg of Lamb with Rosemary, Leek and Onion Potato Cake, Vegetables and Pan Gravy*

Grilled Grass-Fed Sirloin Steak with Peppered Onion Rings, Deep-Fried Mashed Potato Balls and a Rich Butter Sauce Flavoured with Herbs and Spices*

Pork Stroganoff with Sour Cream, Gherkins, Deep-Fried Beetroot Crisps and Saffron Buttered Rice

Chicken Kiev with Crushed Spring Onion Potatoes, Asparagus Spears and Broccoli Hollandaise

Baked Chestnut Mushroom and Egg Mornay (v)

Regional Dish

Steak and Guinness Pie with Champ Potato

From the Grill

Grilled Yellow Fin Tuna Steak with New Potatoes and Broccoli

Main courses are accompanied by Potatoes and Onions Oven-Cooked in Vegetable Stock, Buttered Kenya Beans and Braised Red Cabbage

Desserts

Treacle and Lemon Zest Tart with Rich Custard

Strawberries Romanoff Mille-Feuille

Mocha flavoured Crème Caramel with Grated Chocolate, Coffee Beans and Caramel Sauce

Fresh Fruit Salad

Ice Creams – Vanilla, Elderflower, Chocolate

Sorbet – Strawberry

Cheeseboard

A selection of Regional British and Continental Cheese with Biscuits and Dried Fruits

Tuesday 19 July 2011

Your Executive Chef is Andy Yuill

Tonight's recommended wines...

White Wine

A20 Albarino Bodegas Castro Martin, Rias Baixos, Spain - £19.95

Once the best kept secret in Spain, this medium dry wine has delicate tongue-tingling, musky apricot fruit with a lingering mineral and spice finish.

The perfect accompaniment to Paupiette of Plaice

White Wine

Nelson Estate Sauvignon Blanc, Paarl, South Africa - £15.95

A vibrant, dry, fruity, Sauvignon Blanc.

The perfect accompaniment for Seafood Brochette

Red Wine

Corney & Barrow Claret, Bordeaux - £14.95

A modern claret combining vivid, red fruit and floral aromas with classic structure from a harmonious blend of Merlot, Cabernet Sauvignon & Cabernet Franc.

The perfect accompaniment for Prime Roast Sirloin of Beef

Red Wine

The High Trellis Cabernet Sauvignon, d'Arenberg, McLaren Vale, Australia - £18.50

The medium full bodied wine shows ripe blackcurrant and mint aromas before flavours of rich black fruit and spice over a ripe tannic structure.

The perfect accompaniment for Lamb, Capers and Sage Suet Pudding

(v) – Denotes vegetarian choice

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

* Whilst all the food we serve on board is prepared to the highest health and safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Our wild game menu items may contain shot

Chef's recommended menu...

Potted Mushroom Pâté with Oatcakes, Crudités and Red Wine Dressing (v)

Haggis Neeps & Tatties

Warm Dark Chocolate and Praline Fondant with Vanilla Bean Ice Cream and Cappuccino Anglaise

Starters

Assorted Hors D' Oeuvres – Shrimps Marie Rose, Pickled Vegetables, Cured Ham and Hard Boiled Egg with Mustard Mayonnaise

Potted Mushroom Pâté with Oatcakes, Crudités and Red Wine Dressing (v)

Poached Eggs Hollandaise with Smoked Salmon on a Warm Muffin

Soups

White Onion and Cauliflower Cheese with Cheese Straws (v)

Wild Mushroom Consommé scented with White Truffle (v)

Main Courses

Paupiette of Plaice with Smoked Salmon Mousse, Saffron Sauce, Boiled Potatoes and Asparagus

Prime Roast Sirloin of Beef with French Beans, Thyme-Baked Potatoes, Yorkshire Pudding and Pan Gravy*

Seafood Brochette with Shrimp Fried Rice, Garlic Butter, Courgette Chips and Sweet Chilli Sauce

Coq au Vin with Mashed Potatoes, Green Beans and Warm French Bread

Lamb, Capers and Sage Suet Pudding with Mashed Potatoes and Orange-Glazed Carrots

Grilled Marinated Halloumi Cheese with Flat Breads, Baked Peppers, Aubergine Caviar and Tzatziki Dressing (V)

Great British Favourite

Haggis Neeps & Tatties

From the Grill

Grilled Calves' Liver and Bacon with Mash and Sugar Snap Peas

Main courses are accompanied by your choice of Shaped Roast Potatoes, Buttered Leeks and Ratatouille

Desserts

Warm Dark Chocolate and Praline Fondant with Vanilla Bean Ice Cream and Cappuccino Anglaise

Greek Yoghurt Cheesecake with Honey and Spiced Blueberry

Orange Curd Meringue Tart with Chocolate Pastry and Citrus Fruits

Fresh Pineapple with Midori Liqueur and Spearmint

Ice Creams – Vanilla, Amarula and Hazelnut, Coconut

Sorbet – Raspberry

Cheeseboard

A selection of Regional British and Continental Cheese with Biscuits and Dried Fruits

Wednesday 20 July 2011

Your Executive Chef is Andy Yuill

Tonight's recommended wines...

White Wine

Viña Mar, Chardonnay Reserva, Casablanca Valley, Chile - £15.25

A medium dry wine, offering appealing tropical fruit flavours and has the light, buttercream texture of the world's most classic Chardonnays.

The perfect accompaniment for Cod Fillet

White Wine

Vouvray Clos Berger, Domaine Paul Buisse, Loire Valley, France - £17.25

A medium wine produced with 100% Chenin Blanc grapes with fresh orchard fruits flavours.

The perfect accompaniment to English Loin of Pork

Red Wine

Côtes du Rhône, Vignobles Gonnet, Rhone, France - £16.95

This medium bodied wine is outstanding for its elegance and structure with all the violet, dried herb and spicy dark fruit for which this classic wine region is famous.

The perfect accompaniment to Navarin of Lamb

Red Wine

Billi Billi Shiraz, Mount Langi Ghiran, Victoria, Australia - £17.95

This is a robust, well structured full bodied wine dripping with blueberry fruit.

The perfect accompaniment for Grilled Grass-Fed Sirloin Steak

Chef's recommended menu...

Poached Scottish Salmon Cheesecake with Mixed Seafood

Cod Fillet in Beer Batter with Mushy Peas, Hand Cut Chips and Pickled Onion Tartare Sauce

Summer Pudding with Devonshire Clotted Cream

Starters

Poached Scottish Salmon Cheesecake with Mixed Seafood

Guinea Fowl and Plum Terrine with Hoi Sin Sauce and Oven-Toasted Brioche

Italian Plum Tomato Tart with Parmesan Gratin and Balsamic Syrup (v)

Soups

Chicken, Coconut and Sweet Corn with Crispy Fried Noodles

Cream of Fennel Soup with Vegetable Crisps (v)

Main Courses

Cod Fillet in Beer Batter with Mushy Peas, Hand Cut Chips and Pickled Onion Tartare Sauce

English Loin of Pork stuffed with Apricots and Prunes served with Shaped Roast Potatoes, Swede Fondant and Pan Gravy

Grilled Grass-Fed Sirloin Steak with Baked Sliced Potatoes, Confit Cherry Tomato and Black Garlic and Creamy Peppercorn Sauce*

Navarin of lamb with Creamy Potato and Batons of Vegetables*

Mussel and White Fish Lasagne in Cider and Onion Cream Sauce with Garlic Ciabatta

Smoked Tofu, Red Kidney Bean and Coriander Burger with Potato Cakes, Chilli Salsa and Sweet Corn Relish (v)

Great British Favourite

Baked Macaroni Cheese with Leeks and Chestnut Mushrooms (v)

From the Grill

Maple-Glazed Breast of Chicken with Chips and Sugar Snap Peas

Main courses are accompanied by your choice of Piped Creamed Potatoes, Sautéed Courgettes and Baked Candied Pumpkin

Desserts

Baked Apple filled with Mincemeat in Short Crust Pastry with Double Cream Custard Sauce

Summer Pudding with Devonshire Clotted Cream

Classic Tiramisu made with Savoirdi Biscuits and Espresso Coffee

Fresh Fruit Salad

Ice Creams – Vanilla, Brownies and Cream, Honey and Ginger

Sorbet – Melon

Cheeseboard

A selection of Regional British and Continental Cheese with Biscuits and Dried Fruits

(v) – Denotes vegetarian choice

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

* Whilst all the food we serve on board is prepared to the highest health and safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Our wild game menu items may contain shot

Thursday 21 July 2011

Your Executive Chef is Andy Yuill

Tonight's recommended wines...

White Wine

Wickham Vineyards Special Release Fumé, Hampshire, England - £15.95

The Special Release Fumé is a medium dry, crisp white with soft rounded fruit and supple hints of oak.

The perfect accompaniment for Fillet of John Dory

White Wine

Mullygrubber, Semillon Chardonnay, Warburn Estate, South Eastern Australia - £14.00

A medium wine packed with peach and melon flavours, it finishes with a crisp, refreshing tang.

The perfect accompaniment to Tandoori Chicken Breast

Red Wine

Fleurie La Cerisaie, Mommessin, Burgundy, France - £18.95

As its name suggests this light to medium wine is full of ripe red fruits such as raspberries, strawberries and cherries, with a touch more structure than the standard Beaujolais.

The perfect accompaniment to Baked Honey-Glazed Gammon

Red Wine

The High Trellis Cabernet Sauvignon, d'Arenberg, McLaren Vale, Australia - £18.50

This medium to full bodied wine shows ripe blackcurrant and mint aromas before flavours of rich black fruit and spice over a ripe tannic structure.

The perfect accompaniment for P&O Grill

(v) – Denotes vegetarian choice

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

* Whilst all the food we serve on board is prepared to the highest health and safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Our wild game menu items may contain shot

Chef's recommended menu...

Devilled Fried Whitebait with Smoked Paprika Mayonnaise

Tandoori Chicken Breast with Bombay Potatoes, Cucumber and Onion Salad and Raita

Queen of Puddings

Starters

Gressingham Duck Rillettes with Italian Mustard Fruit Dressing and Rye Bread Toast

Sundried Tomato Cheesecake with Pesto Dressing and Mixed Leaves (v)

Devilled Fried Whitebait with Smoked Paprika Mayonnaise

Soups

Cream of Broccoli with Toasted Flaked Almonds (v)

Double Beef Consommé with Vegetable Ribbons

Main Courses

Fillet of John Dory with Potato, Orange and Poached Mushroom Salad and White Wine and Crab Butter Sauce

Baked Honey-Glazed Gammon with Bubble and Squeak, Madeira Butter Sauce and Pease Pudding

P&O Grill – Barnsley Chop, Calf's Liver, Minute Steak and Black Pudding with Portobello Mushrooms and Rich Tomato Sauce*

Slow-Cooked Short Ribs of Beef with Cheese, Mashed Potatoes and Butter-Glazed Carrots

Tandoori Chicken Breast with Bombay Potatoes, Cucumber and Onion Salad and Raita

Creamy Quorn and Butter Bean Crumble with Spiced Red Cabbage and Pumpkin Mash (v)

Great British Favourite

Lamb Dhansak with Braised Rice Naan Bread and Condiments

From the Grill

Grilled North Sea Cod Fillet with Chips and Garden Peas

Main courses are accompanied by New Potatoes, Garden Peas and Vichy Carrots

Desserts

Warm Chocolate Brownie with Strawberry Compote and Vanilla Ice Cream

Limoncello Panna Cotta with Yellow Peach Coulis and Orange Segments

Queen of Puddings

Fresh Fruit Salad

Ice Creams – Vanilla, Rhubarb and Ginger, Mint Chocolate Chip

Sorbet – Tropical Mango

Cheeseboard

A selection of Regional British and Continental Cheese with Biscuits and Dried Fruits

Saturday 23 July 2011

Your Executive Chef is Andy Yuill

Tonight's recommended wines...

White Wine

Viña Mar, Chardonnay Reserva, Casablanca Valley, Chile - £15.25

A medium dry wine offering appealing tropical fruit flavours and has the light, buttercream texture of the world's most classic Chardonnays.

The perfect accompaniment for Pan-Fried Whole Rainbow Trout

White Wine

Unwooded Chardonnay, The Lane, Adelaide Hills, Australia - £18.95

This medium elegant unoaked wine has delicious tropical fruit flavours.

The perfect accompaniment for Breaded Turkey Escalope

Red Wine

Côtes du Rhône, Vignobles Gonnet, Rhone, France - £16.95

This medium bodied wine is outstanding for its elegance and structure with all the violet, dried herb and spicy dark fruit for which this classic wine region is famous.

The perfect accompaniment with Braised Beef Casserole

Red Wine

Corney & Barrow Claret, Bordeaux, France - £14.95

A modern claret combining vivid, red fruit and floral aromas with classic structure from a harmonious blend of Merlot, Cabernet Sauvignon & Cabernet Franc.

The perfect accompaniment for Roast Breast of Partridge

(v) – Denotes vegetarian choice

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

* Whilst all the food we serve on board is prepared to the highest health and safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Our wild game menu items may contain shot

Chef's recommended menu...

Duck and Pork Parfait with Kumquat Chutney and Wholemeal Toast

Pan-Fried Whole Rainbow Trout with Prawns, Almonds, Capers, Croquette Potatoes, Sugar Snap Peas and Nut Brown Butter

Black Cherry Clafoutis Tart with White Chocolate Ice Cream

Starters

Duck and Pork Parfait with Kumquat Chutney and Wholemeal Toast

Italian Plum Tomato and Buffalo Mozzarella Salad with Fresh Basil, Red Onion and Black Olives (v)

Smoked Salmon Benedict on a Warm Muffin

Soups

Baked Pumpkin and Coconut with Toasted Seeds (v)

Cream of Chicken, Mushroom and White Wine

Main Courses

Pan-Fried Whole Rainbow Trout with Prawns, Almonds, Capers, Croquette Potatoes, Sugar Snap Peas and Nut Brown Butter

Roast Loin of Pork with Cheesy Creamed Potato, Caraway Seed Cabbage and Madeira Sauce

Breaded Turkey Escalope with Warm New Potato and Chive Salad, Spinach Leaf and Grilled Cherry Tomatoes

Roast Breast of Guinea Fowl with Pearl Barley and Bacon Pilaf, Morel Mushroom Sauce, Savoy Cabbage and Vegetable Chips*

Braised Beef Casserole with Thyme Dumplings, Creamed Cabbage and Honeyed Carrots

Vegetable Biryani with Raita, Condiments and Poppadoms (v)

Great British Favourite

Smoked Haddock Fish Cakes in Panko Crumb with Leaf Spinach and Fresh Chive Butter Sauce

From the Grill

English Lamb Cutlets with Mashed Potato, Button Mushrooms and Onion Rings*

Main courses are accompanied by your choice of Roasted New Potatoes, Buttered Green Beans and Baked Marrow in Tomato Sauce

Desserts

Black Cherry Clafoutis Tart with White Chocolate Ice Cream

Tuscan Pear Coffee and Hazelnut Cake with Red Plum Sauce and Whipped Cream

Chilled Irish Cream Soufflé with a Dark Chocolate Cream Centre and Biscotti

Fresh Fruit Salad

Ice Creams – Vanilla, Honey and Ginger, Sticky Toffee Fudge

Sorbet – Blackcurrant

Cheeseboard

A selection of Regional British and Continental Cheese with Biscuits and Dried Fruits

Monday 25 July 2011

Your Executive Chef is Andy Yuill

Tonight's recommended wines...

White Wine

Chateau Bonnet Reserve Blanc, Entre-Deux-Mers, Bordeaux, France - £18.50

Made from the classic Bordeaux blend of Sauvignon Blanc, Semillon and Muscadelle this medium dry wine has lemon aromas with passion fruit and grapefruit flavours.

A perfect accompaniment for Fillet of Gilthead Sea Bream

White Wine

Mullygrubber, Semillon Chardonnay, Warburn Estate, South Eastern Australia - £14.00

A medium wine packed with peach and melon flavours, it finishes with a crisp, refreshing tang.

The perfect accompaniment for Chicken Breast Escalope

Red Wine

Fleurie La Cerisaie, Mommessin, Burgundy, France - £18.95

As its name suggests this light to medium wine is full of ripe red fruits such as raspberries, strawberries and cherries, with a touch more structure than the standard Beaujolais.

The perfect accompaniment to Clove-Studded Baked Ham

Red Wine

Côtes du Rhône, Vignobles Gonnet, Rhone, France - £16.95

This medium bodied wine is outstanding for its elegance and structure with all the violet, dried herb and spicy dark fruit for which this classic wine region is famous.

The perfect accompaniment for Slow-Cooked Lamb and Pearl Barley Stew

(v) - Denotes vegetarian choice

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

* Whilst all the food we serve on board is prepared to the highest health and safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Our wild game menu items may contain shot

Chef's recommended menu...

Caesar Salad with Blue Cheese Dressing

Chicken Breast Escalope in a Parmesan Crust with Sun-Dried Tomato Dressing and Spaghetti Carbonara

Baked Rice Pudding with Black Cherries

Starters

Smoked Trout with Cucumber and Horseradish Cottage Cheese Salad and Wholemeal Melba Toast

Caesar Salad with Blue Cheese Dressing

Bramley Apple and Winchester Cheese Pastry with Pickle (v)

Soups

Curried Lentil with Spiced Oil (v)

Chicken Consommé Monte Carlo with Truffle, Pancake and Diced Vegetables

Main Courses

Fillet of Gilthead Sea Bream with Garden Pea and Green Bean Salad and Toasted Hazelnut Butter

Clove-Studded Baked Ham with Pineapple Relish, Creamed Potato and Buttered Madeira Jus

Slow-Cooked Lamb and Pearl Barley Stew with Spiced Red Cabbage and Golden Crispy Potatoes

Chicken Breast Escalope in a Parmesan Crust with Sun-Dried Tomato Dressing and Spaghetti Carbonara

Beef Stroganoff with Saffron Rice and Beetroot Chips

Aubergine, Cheese and Tomato Bake with Ripe Tomato Sauce and Soft Polenta (v)

Great British Favourite

Grilled Gammon Steak with Fried Egg, Pineapple & Chunky Chips

From the Grill

Pork and Leek Sausages, Lamb's Liver and Bury Black Pudding with Curly Fries and Garden Pea*

Main courses are accompanied by your choice of New Potatoes, Panache & Butternut Squash

Desserts

Baked Rice Pudding with Black Cherries

Cambridge Cream with Rhubarb and Stem Ginger

Key Lime Pie with Red Chilli Ice Cream

Fresh Fruit Salad

Ice Creams - Vanilla, Strawberries and Cream, Mint Chocolate Chip

Sorbet - Tropical Mango

Cheeseboard

A selection of Regional British and Continental Cheese with Biscuits and Dried Fruits