I’m delighted to present a unique Gala Dinner Menu for your enjoyment this evening. There’s an undeniably special sense of occasion to every P&O Cruises Black Tie night, but I wanted to make them even more exceptional by introducing some of my all-time traditional favourite dishes. This menu has been prepared using the freshest, local ingredients and is designed to give you a taste of the destinations you are visiting.

Have a wonderful dinner and enjoy your evening.*

**Marco’s Menu**

**Starters**
- Smoked Duck Breast* with a Crushed Hazelnut and Herb Crouton
- Dates, Cream Cheese and Orange Dressed Chicory
- Buttered Asparagus with a Soft Poached Hen’s Egg*
  Broad Beans, Fresh Mint and Mustard Dressing (v) (gf)

**Soup**
- Ham and Puy Lentil (gf)

**Sorbet**
- Passion Fruit

**Main Courses**
- Grilled Halibut Glazed with a Crab Sabayon
- Seafood Rigatoni and Asparagus Spears
- Lemon Sole Fillet Meunière
  Brown Shrimp and Caper Butter, Parsley New Potatoes and Petits Pois à la Française (gf)
- Ballotine of Corn-fed Chicken with a Quail, Pistachio and Truffle Mousseline
  Gâchette Potatoes and Cider Jus
- Twice Baked Goat’s Cheese Soufflé*
  Roasted Beetroot and Rosemary Bruschetta (v)

**Desserts**
- Apple Tart Tatin
- Vanilla Pod Ice Cream
- Pecan Frangipane
- White Chocolate and Isle of Wight Blue Cheese Ganache, Walnuts and Celery Gel
- Dark Chocolate and Apple Mousse Cake
  Signature Dessert
  Aerated Lemon and Thyme Sponge, Apple Pie and Custard Ice Cream (not suitable for vegetarians)

**Today’s Recommended Wines**
- White Wine Here – £18.00
  Crisp and refreshing white with a lemony zing, all the way from Sicily
- White Wine Here – £18.00
  Crisp and refreshing white with a lemony zing, all the way from Sicily
- Red Wine Here – £18.00
  Dark and inky earth flavours, bursting full of cherries and summer fruits
- Red Wine Here – £18.00
  Dark and inky earth flavours, bursting full of cherries and summer fruits

* 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.

Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before dining.

Please note that some of these dishes may contain nuts or nut extracts. Our wild game menu items may contain shot.

---

**Marco’s Classic Beef Wellington with a Wild Mushroom and Madeira Duxelle**
Dauphinoise Potatoes and Buttered Tenderstem Broccoli

**Biscuit Glace**
Hazelnut Parfait with Raspberry Coulis and Almond Tule (gf)

---

**Today’s Recommended Wines**
- White Wine Here – £18.00
  Crisp and refreshing white with a lemony zing, all the way from Sicily
- White Wine Here – £18.00
  Crisp and refreshing white with a lemony zing, all the way from Sicily
- Red Wine Here – £18.00
  Dark and inky earth flavours, bursting full of cherries and summer fruits
- Red Wine Here – £18.00
  Dark and inky earth flavours, bursting full of cherries and summer fruits

[v] = Denotes vegetarian option (gf) = Denotes gluten free (ls) = Denotes low sugar

---

**Cheeseboard**
A Selection of Regional British and Continental Cheese with Biscuits

---

**P&O CRUISES**
Starters

- Chicken, Chorizo and Parma Ham Terrine
  Apricot Chutney and Melba Toast
- Tempura of Cauliflower, Broccoli Florets and Baby Corn
  Tomato Quinoa and Summer Herb Dip (vegan)

Soup

- New England Clam Chowder
  Smoked Pancetta (gf)

Main Courses

- Poached Haddock Fillet
  Parsley Crushed Potatoes, Sautéed Spinach, Peas and a Lemon Cream Sauce (gf)
- Hot Oak-Smoked Salmon
  Crushed New Potatoes, Butter Poached Cucumber and Horseradish Smitane Sauce (gf)
- Corn-fed Guinea Fowl with Toasted Hazelnut and Pear Stuffing
  Parmesan Polenta, Green Pesto and Peperonata
- Chipolata Sausage, Château Potatoes, Seasonal Greens, Bread Sauce and Thyme Gravy
- Grilled Trio of Pork, Lamb* and Beef* Fillets
  Pont Neuf Potatoes, Roasted Vine Tomatoes and Madeira Jus
- Wild Mushroom and Courgette Roulade
  Pumpkin Purée and Provençal Sauce (v)

Desserts

- Baked Blueberry Soufflé*
  Cornish Clotted Cream Ice Cream and Spiced Blueberry Compote (gf)
- White Chocolate Delice
  Strawberries, Watermelon and Basil (not suitable for vegetarians)
- Dark Chocolate and Apple Mousse Cake
  Caramel Poached Pears with Puff Pastry
  Honey Ice Cream

Today’s Recommended Wines

- White Wine Here – £18.00
  Crisp and refreshing white with a lemony zing, all the way from Sicily
- Red Wine Here – £18.00
  Dark and inky earthy flavours, bursting full of cherries and summer fruits

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

P&O Cruises
Starters
Oak Smoked Scottish Salmon*
Capers, Red Onion and Brown Bread

White Tomato Cream Panna Cotta
Slow Cooked Cherry Tomatoes and Basil Pesto (v) (gf)

Soup
Purée of Broccoli
Toasted Flaked Almonds (v)

Main Courses
Classic Coquilles Saint-Jacques
Glazed Scallops in Gruyère Cheese Sauce with Creamed Potatoes

Black Pepper Crusted Barbary Duck Breast*
Dauphinoise Potatoes, Koffman Cabbage, Maple Glazed Parsnips and a Crushed Raspberry and Chocolate Sauce (gf)

Pork Fillet en Croûte, Pressed Pork Shoulder with Fennel Seeds
and Baked Apple with a Tarragon Pork Mince
Rösti Potato and Mustard Cream Sauce

Beef Tenderloin* with a Wild Mushroom Crust
Thyme Poached Potatoes, Buttered Asparagus Spears, Cauliflower Beignet and a Red Wine Sauce

Chickpea Tagine
Harissa Couscous, Chargrilled Mediterranean Vegetables and Flatbread (vegan)

Desserts
Cherries Jubilee
Buttermilk Pancake and Vanilla Pod Ice Cream (ls)

Blood Orange Mousse
Cointreau Glaze, Chocolate and Cardamom Crumble

Dark Chocolate and Apple Mousse Cake
Aerated Lemon and Thyme Sponge, Apple Pie and Custard Ice Cream (not suitable for vegetarians)

Marco’s Menu

Crispy Fried Pork Cheek
Chorizo Patatas Bravas and Romesco Sauce

Chicken and Sweetcorn Chowder (gf)

Roasted Turbot Tranche Annette on the Bone with Thyme Butter
Cocotte Potatoes, Anchovies, Charred Cucumber and Braised Chicory Hearts (gf)

Orange Scented Savarin with Summer Berries
Chantilly Cream

Today’s Recommended Wines

White Wine Here – £18.00
Crisp and refreshing white with a lemony zing, all the way from Sicily

White Wine Here – £18.00
Crisp and refreshing white with a lemony zing, all the way from Sicily

Red Wine Here – £18.00
Dark and inky earth flavours, bursting full of cherries and summer fruits

Red Wine Here – £18.00
Dark and inky earth flavours, bursting full of cherries and summer fruits

| (v) – Denotes vegetarian option | (gf) – Denotes gluten free | (ls) – Denotes low sugar |

* 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. Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before dining.

Please note that some of these dishes may contain nuts or nut extracts. Our wild game menu items may contain shot.
I'm delighted to present a unique Gala Dinner Menu for your enjoyment this evening. There's an undeniably special sense of occasion to every P&O Cruises Black Tie night, but I wanted to make them even more exceptional by introducing some of my all-time traditional favourite dishes. This menu has been prepared using the freshest, local ingredients and is designed to give you a taste of the destinations you are visiting.

Have a wonderful dinner and enjoy your evening*

Marco's Menu

**Starters**

Smoked and Cured Fish
Creamed Smoked Trout* with Horseradish Mayonnaise, Gravlax Tartar*, Roulade of Smoked Salmon* and Cornish Crab served with Crisp Bread

Fried Goat's Cheese Crotin
Apple and Red Cabbage Purée (v)

**Soup**

Bouillabaisse (gf)

**Sorbet**

Champagne

**Main Courses**

Pan-fried Sea Bass Fillet
Saffron Scented Mousseline Potato and Sweet Roasted Peppers (gf)

Pheasant wrapped in Pancetta
Truffled Potato Bonbons, Buttered Apples, Savoy Cabbage and Cider Jus

Breast of Gressingham Duck*
Dauphinoise Potatoes, Green Beans and Black Cherry Sauce

Breast of Gressingham Duck*
Dauphinoise Potatoes, Green Beans and Black Cherry Sauce

Homemade Porcini Mushroom and Roasted Garlic Ravioli
Fried Quail’s Egg*, Asparagus Spears and a Truffle Beurre Blanc (v)

**Desserts**

Baked Alaska
Italian Meringue with a Strawberry and Elderflower Compote (gf)

Baked Lemon Cheesecake
Almond Praline and Raspberries

Dark Chocolate and Apple Mousse Cake
Signature Dessert
Aerated Lemon and Thyme Sponge, Apple Pie and Custard Ice Cream (not suitable for vegetarians)

Marco's Menu

Bayonne Ham and Parmesan Mousse
Baby Gem Lettuce and Rye Bread Croutons

Velouté of Green Asparagus and Chervil
Natural Yoghurt (v) (gf)

Champagne Sorbet

New England Half Split Lobster and Mornay Sauce
Parmesan Pangrattato, Creamed Potatoes and a Medley of Green Vegetables

Trio of Chocolate
Bitter Sweet Chocolate Tart, Milk Chocolate Mousse and White Chocolate Parfait (not suitable for vegetarians)

Today’s Recommended Wines

White Wine Here – £18.00
Crisp and refreshing white with a lemony zing, all the way from Sicily

White Wine Here – £18.00
Crisp and refreshing white with a lemony zing, all the way from Sicily

Red Wine Here – £18.00
Dark and inky earth flavours, bursting full of cherries and summer fruits

Red Wine Here – £18.00
Dark and inky earth flavours, bursting full of cherries and summer fruits

| (v) | Denotes vegetarian option | (gf) | Denotes gluten free | (ls) | Denotes low sugar |

* 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.

Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before dining.

Please note that some of these dishes may contain nuts or nut extracts. Our wild game menu items may contain shot.

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

Mochachino and Vanilla Sundae
Chocolate Ice Cream, Hazelnuts and Coffee Cream