

THE ORIENTAL RESTAURANT

P&O CRUISES FOOD PHILOSOPHY

Simply put, we love food! Not just for what it is, but what it brings with it; exquisite surroundings, great company and conversation, silver-service waiters who become friends and, of course, fine wines from around the world.

We offer a wealth of unique dining experiences created for the British palate using, wherever possible, the finest local and sustainable ingredients such as Casterbridge beef and Loch Fyne salmon. In every case, our reputable suppliers are fully audited by our quality assurance team to ensure best practice farming methods.

We are dedicated to the continuing development of our ingredients, menus, venues and service. All our Executive Chefs have been inducted into the prestigious Chaine des Rôtisseurs gastronomic society – a society devoted to promoting and developing gastronomic values – and their passion for premium quality is clearly reflected in every mouthful.

From classic British favourites such as gourmet dinners and afternoon cream teas with Devonshire clotted cream, to authentic cuisine inspired by worldwide destinations and contemporary menus crafted by Atul Kochhar, Gary Rhodes and Marco Pierre White, all our dishes are thoughtfully and freshly prepared to ensure the most exceptional dining experience with every meal.



DINNER MENU

Friday, 26th November 2010 – Your Executive Chef is Trevor Glass

STARTERS

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

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

Feuilleté of Veal Kidney in a cream Pancetta and Mushroom sauce

SOUP

Minestrone with Pesto Oil (V)

Lamb and Pearl Barley Broth

MAIN COURSES

Roulade of Plaice Fillets Dugléré

with a Brown Crab Timbale, New Potatoes and braised Fennel

Roast English Loin of Pork

with Sage and Onion Stuffing, Château Potatoes, Apple Sauce and Pan Gravy

Grilled grass-fed Sirloin Steak

with Straw Potatoes, Hampshire Watercress, Broccoli and Bordelaise Sauce*

Cream Cheese and Chive stuffed Breast of Chicken

with Caesar Pasta and Milanese Crumb

Poachers Pheasant, Venison and Bacon Puff Pastry Game Pie

with Creamed Mash and Roasted Garden Vegetables

Mediterranean Vegetable Tempura in a Filo Basket

with Black Olive Dipping Sauce and Fried Rice (V)

All main courses are served with a choice of Glazed Carrots and Croquette Potatoes

ALSO AVAILABLE

Grilled Chicken Breast

Pan-seared Salmon with a Cherry Tomato Relish

(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.

DESSERTS

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

Creamed Pavlova topped with Kiwi and a Passion Fruit Nectar

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

Salad of Fresh Fruits

ICE CREAM AND SORBET

Vanilla, Strawberry, Caribbean Rum and Raisin , Elderflower, Crème Fraîche

Tropical Mango Sorbet

CHEESEBOARD

A Fine Selection of Regional British and Continental Cheese with Biscuits and Dried Fruits

TO FINISH

Coffee served with Caramel Shortbread Fingers

Devils on horseback - Prunes and peeled Almonds wrapped in Bacon served on Buttered Toast

YOUR HEAD WINE STEWARD SATINDERRECOMMENDS

Champagne

Lanson Black Label Brut NV

£35.95

A classic Champagne with a bouquet of ripe fruits and citrus.

Spanish White

Sauvignon Blanc Oro de Castilla, Rueda

£16.45

Crisp and dry, with gooseberry flavours, fresh and zingy.

Lovely with tonight's Roulade of Plaice Fillets Duglere.

Australian Red

Shiraz/Cabernet Sauvignon Goldfields

£14.25

Sweet spice and plum flavours with an aroma of spicy plum and

blackcurrant aromatics. Enjoy it with Grilled grass -fed Sirloin Steak.

Dessert Wine

Chateau du Levant Sauternes ½ bottle

£10.75

A rich luscious and beautifully balanced sweet dessert wine, with intense dried fruit and barley sugar notes.

Sauternes is also available by the glass (12.5cl)

£3.20

AFTER DINNER LIQUEUR

Grand Marnier (25ml)

£1.30

Baileys(25ml)

£1.30