



ARCADIAN RHODES

The Menu For This Cruise



ARCADIAN RHODES

MENU A

Monday 20 September until Friday 24 September
Saturday 2 October until Wednesday 6 October

STARTERS

BACON

Bacon and egg soup

CHICKEN

Crispy lemon and parsley chicken with
butter poached prawns

RED MULLET

Pan fried red mullet on a pissaladière
tart with rosemary cream

FOIE GRAS

Pressed duck liver terrine with a smoked
duck, orange and walnut salad

AVOCADO

Avocado mousse, tomato jelly, goats cheese
cream and cucumber sorbet

MAIN COURSES

TURBOT

Pan fried turbot, fresh asparagus, smoked salmon
butter sauce, cucumber and caviar

GUINEA FOWL

Roast and Madeira glazed guinea fowl with a
morel mushroom and almond cream sauce

SOLE

Steamed lobster and sole paupiette with a
Champagne and fresh herb sauce

LAMB

Roast loin of lamb with spicy aubergines,
pak choi and lime sour cream

BEEF

Fillet of beef with glazed calves sweetbreads
and buttered crayfish tails

ASPARAGUS

White asparagus risotto with a green asparagus,
truffle and hazelnut salad

MENU B

Saturday 25 September until Thursday 30 September
Thursday 7 October, and Friday 8 October

STARTERS

BISQUE

Salmon bisque soup with warm
smoked salmon

LEEK

Leek and shallot pastry with a warm
poached egg and red wine vinaigrette

CHICKEN

Roast chicken and stuffing ravioli with
chestnut cabbage and crispy bacon

GOATS CHEESE

Goats cheese pasta with walnut dressed
asparagus and asparagus sauce

MAIN COURSES

RED SNAPPER

Fillet of red snapper, champ potatoes, herb
butter prawns and rich bisque sauce

PORK

Roast pork belly and apples with bacon and
egg béarnaise

SALMON

Buttered salmon with chorizo risotto and
paella garnish

DUCK

Roast duck breast with a caramelised onion tart,
anchovy fritter and red wine beetroot sauce

BEEF

Grilled beef fillet béarnaise with whole grain
mustard kidneys and koffman's cabbage

CAULIFLOWER

Lancashire cheese and cauliflower mousse with
chestnut mushrooms and spring onions

Reservations can be made in Caffé Vivo between 8 am to 6 pm or by dialing 30706
In addition reservations can be made in Arcadian Rhodes from 6 pm or by dialing 88610
A supplement (Cover Charge) of £ 15 per person will be applied to your on board account.

Introductory Offer of £ 9.99 will be applied to your on board account for Monday 20 September, Tuesday 21 September and Wednesday 23 September only.



Champagne and Sparkling Wine Gourmet Dinner

Friday 1 October at 7.00pm (Portland)

SALAD

A plate of three salads.

Beetroot salad with goat's cheese and mascarpone cream,

Celeriac and pear salad and blue cheese Caesar gem salad.

Wine: Peller Estate Ice Cuvee Sparkling Wine

ASPARAGUS

Asparagus and spinach vichyssoise

Wine: Peller Riesling, Niagara, Canada

SCALLOPS

White onion and pea risotto with seared scallops

Wine: Peller Estate Cabernet Franc Icewine 2007 and 2008

BEEF

Seared beef medallions with wholegrain mustard and asparagus

Wine: Tattinger Reserve NV, Reims

CHOCOLATE

White chocolate and raspberry mille-feuille

and warm chocolate fondant with white

chocolate ice cream

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

Reservation can be made in Caffé Vivo between 8 am to 6 pm or by dialling 30706

In addition reservations can be made in Arcadian Rhodes from 6:00 pm

A cover charge of £45.00 per person will be applied to your onboard account for the Gourmet menu