



THE
LIMELIGHT
CLUB

| **STARTERS** |

SEARED KING SCALLOPS

Spiced Butternut Squash Purée, Lime Pickled Samphire, Red Chilli, Crushed Peanuts (gf)

**SMOKED FREE-RANGE CHICKEN
AND ROASTED GARLIC PRESSÉ**

Pancetta Jam, Sun-Blushed Tomatoes,
Saffron Aioli, Black Onion Tuile

**WILD MUSHROOM
AND BLACK TRUFFLE ARANCINI**

Marinated Wild Mushrooms, Roasted Pumpkin
and Ginger Purée, Horseradish Coulis (vegan)

| **MAINS** |

**PAVÉ OF AUSTRALIAN
BLACK ANGUS BEEF***

Slow-Braised Beef Shin and Horseradish Yorkshire
Pudding, Fondant Potato, Red Cabbage, Maple and
Anise-Glazed Carrots, Cabernet Sauvignon Jus

**GLOUCESTERSHIRE OLD SPOT PORK
AND BLACK PUDDING WELLINGTON**

Sage and Onion Potato Rösti, Savoy Cabbage
and Bacon, Scorched Onion Purée, Calvados Jus

**FILLET OF CHALK
STREAM TROUT**

Saffron Potatoes, Vegetable Parmentier,
Buttered Samphire, Shellfish Cream Broth (gf)

**MOROCCAN SPICED
AUBERGINE STEAK**

Persillade Potatoes, Tomato and Basil Mille-Feuille,
Charred Courgettes, Mediterranean Vegetable Salsa,
Moutabel (vegan) (gf)

| **DESSERTS** |

**MILK CHOCOLATE BROWNIE
AND VALRHONA CHOCOLATE CRÉMEUX**

White Chocolate Mousse, Praline Cannoli,
Salted Toffee Ice Cream (v)

BELLINI PANNA COTTA

Prosecco and Elderflower Jelly, Almond and
Oregano Florentine, Roasted Peach, Thai Basil Purée
(vegan) (gf)

(v) Vegetarian. (gf) Gluten free.

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

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

* While 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.

MENU B

Exclusive to P&O Cruises