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P&O Cruises new ship Iona to feature 30 bars and restaurants, menus by Marco Pierre White and destination-inspired dishes

P&O Cruises new ship Iona will feature 30 bars and restaurants, new menus by Marco Pierre White; destination-inspired dishes and the “best burger at sea”.

Iona is also set to be home to new restaurants created exclusively for the ship including The Keel and Cow gastropub; Ripples gelateria and The Glass House serving a tapas menu designed by Spanish chef José Pizarro.

The Chef’s Table is also new and developed for Iona’s gala celebration nights by Marco Pierre White and Eric Lanlard. The menu features wine recommendations by Olly Smith who has also curated a wine selection for The Glass House.

Guests at The Chef’s Table will be able to order gazpacho soup, incorporating P&O Cruises Marabelle Gin distilled on board; fillet of turbot with a viennoise crust; New England lobster mornay and classic beef Wellington. Biscuit glace, comprising of a hazelnut parfait, raspberry coulis and almond tuile, and dark and milk chocolate Tonka bean tear drop are just two of the desserts available.

Menus inspired by Spain and Norway, the countries Iona will visit, also feature on the new ship. P&O Cruises is collaborating with Spanish chef José Pizarro and Norwegian chef Kjartan Skjelde as well as Norwegian cook Marte Marie Forsberg to create dishes for Iona.

José is bringing his talents to Iona with a tapas menu for The Glass House as well as creating street style dishes for Taste 360. Kjartan has created a bespoke six-course tasting menu exclusively for Epicurean while Taste 360 and Iona’s freedom dining restaurants will feature Norwegian dishes by Marte Marie.

Also new for Iona is P&O Cruises partnership with Snowflake Luxury Gelato to create Ripples gelateria which will offer gelato cakes; sundaes; customisable sticks; ice cream cookies and a gelato afternoon tea.

Other highlights on board include:

- **The Limelight Club**
A three-course meal and entertainment provided by some of Britain’s best-loved performers. Dishes will include -
 - H. Forman & Son Mojito cured salmon with cucumber jelly, lemon aioli, pickled cucumber and nori crisps
 - Pavé of line-caught sea bass with a pancetta, broad bean, shallot and pea fricassée, lemon and herb gnocchi and white wine parmesan cream
 - Dark and white chocolate mascarpone bomba, raspberries and amarula ice cream.

- **Anderson’s Bar and Library**
P&O Cruises Marabelle Gin will be created in the world’s first gin distillery at sea.

- **Epicurean**

Fine dining with exquisite dishes inspired by British and Norwegian ingredients to reflect Iona's itineraries

Norwegian tasting menu at Epicurean

Regional Nordic flavours feature in the six-course tasting menu created by award-winning chef Kjartan Skjelde. Dishes will include -

- Fillet of lightly smoked mountain trout with horseradish cream, pickled cucumber and puffed rye
- Fillet of Jæren coastal lamb, potato cream mayonnaise, white onions, baby carrots, hispi cabbage, jus gras, butter emulsion and chive oil
- White chocolate espuma and cloudberry sorbet with meringue, caramelised white chocolate and cloudberry.

Eric Lanlard's Afternoon Tea at Epicurean

The ultimate indulgence: master pâtissier Eric Lanlard gives his take on afternoon tea. This features savoury porcini and pancetta éclairs, pistachio petit choux with red berries, marble swirls red velvet cake pops and orange blossom and bee pollen scones.

Contemporary bars and restaurants:

- **The Glass House**

Restaurant offering light bites, lunch and evening meals and a tapas menu designed by José Pizarro with wines selected by Olly Smith.

- **The Keel and Cow**

Gastropub serving dry-aged steaks, British classics and The Prime Minister burger. This P&O Cruises signature burger "the best burger at sea" features an 8oz dry aged prime beef patty, Isle of Wight blue cheese, dry cured bacon, beefsteak tomatoes, pancetta jam, onion marmalade, roasted garlic mayonnaise and pickled gherkins in a salted bun.

Casual dining:

- **Vistas Café Bar**

Café serving Eric Lanlard's pâtisserie and sweet treats with Costa coffee and teapigs™ tea.

- **The Quays - Fusion; Hook, Line & Vinegar, Boardwalk Diner**

A sociable piazza offering Asian food at Fusion, fish and chips at Hook, Line & Vinegar and American style classics including hot dogs and burgers at Boardwalk Diner.

- **The Olive Grove**

Mediterranean restaurant with a menu featuring antipasti, paella, tagines and sharing platters.

- **The Beach House**

Designed with families in mind and serving hearty grills and seafood inspired by Latin America and the Caribbean.

- **Taste 360**

Burgers, hot dogs, oven-baked pizza and José Pizarro's menu of authentic street food.

- **Ripples**

Gelateria, in partnership with Snowflake Luxury Gelato, serving gelato cakes, sundaes, customisable sticks, ice cream cookies, milkshakes and a gelato afternoon tea.

For more information or to book call P&O Cruises on 03453 555 111, visit www.pocruises.com or contact a travel agent.

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About P&O Cruises

P&O Cruises is Britain's favourite cruise line, welcoming guests to experience the good life and enjoy a blend of discovery, relaxation and exceptional service catered towards British tastes. P&O Cruises fleet of premium ships combine genuine service, a sense of occasion and attention to detail, ensuring guests have the holiday of a lifetime, every time.

In 2021, P&O Cruises will launch *Iona*. The new LNG-powered ship, with 5,200-guest capacity, will be the largest ship built to serve the UK market. *Iona* will feature enhancements to already successful brand signature venues from the existing fleet, as well as features newly developed for *Iona*. These include a breath taking three deck atrium in the heart of the ship as well as SkyDome – a glass dome exclusively designed by Martin Francis. This will be a world first at sea and offer a unique space for both relaxing in all weathers and providing entertainment, featuring aerial performers and a wealth of live acts.

P&O Cruises visits over 200 destinations worldwide and offers itineraries generally ranging from two to 17 days and also an annual world cruise. P&O Cruises sails to Australia & New Zealand, Baltic, the British Isles, Canada, the Spain, Portugal & the Canary Islands, the Caribbean, Central America, the Far East & Asia, the Indian Ocean, the Mediterranean, Scandinavia, South America, the South Pacific, the United States and Western Europe.

The company is part of Carnival Corporation & plc (NYSE/LSE: CCL; NYSE:CUK).

For images visit:

<https://www.pocruisespresspictures.com/>

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