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## **Olly Smith and José Pizarro team up to launch new menu for P&O Cruises**

The Glass House, P&O Cruises wine bar, is launching a refreshed wine list and tapas menu, expertly curated by culinary duo and two of the company's Food Heroes Olly Smith and José Pizarro. The combination of authentic, simple Mediterranean ingredients will be paired with some of the world's finest and most interesting wines.

Renowned Spanish chef José Pizarro has crafted a refreshed selection of tapas plates to be served in The Glass House, such as grilled tiger prawns with a zesty mango salsa, seared Atlantic scallops, and Andalusian potato omelette served with a crisp red pepper salad. Each dish is testament to José's culinary mastery and dedication to bringing authentic Spanish flair to life onboard P&O Cruises.

Complementing José's creations is a thoughtful wine list chosen by Olly Smith. Guests can discover a variety of flavours with wines sourced from around the globe which Olly has expertly paired to enhance the taste of each tapas dish. From the award-winning Sussex fizz Breaky Bottom to modern gems such as the fruity A. Muse Rosé from Greece or Maturana's scented orange wine from Chile, there's a wine to suit every palate and dish. Alongside icons such as Klein Constantia's sweet Vin de Constance from South Africa and classics such as Vega Sicilia's deep red Pintia from Spain, the list is also launching a brand-new range of inventive low and no alcohol options. These include Jukes 6 The Sparkling Red, Everleaf Marine, Mother Root Ginger Switchel and the peachy fizz of Cipriani Virgin Bellini.

"I have personally tasted and chosen every single wine on the new list to create a liquid treasure chest of choice, so there's a wine to suit every taste and occasion. I've handpicked these gems from producers who are striving for the highest possible quality, so they go hand-in-hand with José's Pizarro's authentically delicious new tapas dishes. We can't wait for the guests onboard P&O Cruises to taste their way around the world in The Glass House!" said Olly Smith, P&O Cruises Food Hero.

Olly's top picks from The Glass House:

- Breaky Bottom, Cuvée Grace Nichols – "Only 6,833 bottles of this English fizz were made and it's as dazzling as a chalk wand weaving a citrus spell."
- Rare Millésime Piper-Heidsieck 2013 – "Extremely rare as the name suggests, this fizz is made only in the best years."
- Chateau Lafite Rothschild 2011 – "With this famous wine, you can expect the firmness of a plum of iron. It's a bit like a snoozing puma: it may seem like a pussycat at first – but wait until it unfurls and shows the true extent of its elegant power."
- Zensa Primitivo IGP – "If you enjoy fruity wines like the famous Jam Shed, you'll love this. It's incredibly ripe from low-yield vineyards – as tasty as the ripest squishiest blackberries."
- Puligny-Montrachet 1er Cru Clavoillon Domaine Leflaive 2016 – "A lemony trumpet trill of wine! Prized for its luscious texture and fermented in barrel, this is a silken caress, as entertaining and laudable as Meryl Streep's entire career."
- Sanziana Pinot Grigio – "With enticing meadow-fresh aromas, this wine is all about invigoration. As bright as liquid sunbeams, this gem is made by a modern winery founded by three families determined to honour Romania's long tradition in winemaking."

The refreshed menus will be available onboard all\* P&O Cruises ships by the end of summer.

For more information or to book your dining experience at The Glass House, call P&O Cruises on 03453 555 111, visit [www.pocruises.com](http://www.pocruises.com) or visit a travel agent.

Images can be downloaded [here](#).

\*The Glass House is not available on P&O Cruises Arcadia.

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**About P&O Cruises**

P&O Cruises is Britain's favourite cruise line, welcoming guests to experience holidays with a blend of discovery, choice, relaxation and exceptional service catered towards British tastes. Each of the seven ships has its own appeal from family friendly or exclusively for adults. With over 200 destinations worldwide, P&O Cruises itineraries are carefully curated to inspire discovery and are varied to suit newcomers and experienced guests alike.

P&O Cruises works with the best of the best including Gary Barlow who is music director of The 710 Club on Arvia and Iona and has delivered a number of unique musical moments on board. Crafted to Gary's creative vision, The 710 Club showcases an eclectic range of performances and offers an opportunity for up-and-coming musicians to get their break. Gary also joins guests for exclusive performances P&O Cruises holidays. Multi award-winning performer Nicole Scherzinger is the creative force behind contemporary and breath-taking late night shows to be performed in SkyDome on board Iona and Arvia, and P&O Cruises Food Heroes include chefs Marco Pierre White, José Pizarro, Shivi Ramoutar and Kjartan Skjelde who has created Norwegian speciality dishes, as well as award-winning drinks expert Olly Smith.

Recent awards for P&O Cruises include:

1. The Times and Sunday Times Travel Awards 2023 – Best Ocean Cruise Operator
2. Wave Awards 2023 – Best Value for Money Cruise Line, Favourite Ocean Cruise Line and Best New Ship Launch
3. British Travel Awards 2023 – Best Cruise Line for Family Holidays and Best Cruise Line for No-Fly Cruise Holidays
4. Editors' Picks Cruise Critic Awards 2023 – Best New Ship (Arvia)

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