



## Welcome and Farewell Dinners

Classic International Cruises, whose chefs are long established members of culinary institutions such as Les Amis d'Escoffier and the Academie Culinaire de Lyon, firmly believe that one of the great pleasures of cruising is good food and fine wine.



### MV FUNCHAL WELCOME GALA DINNER

#### APPETISER

Warm Mushroom Quiche

Creamy fresh herb sauce

Shrimp Cocktail

Marie Rose sauce

#### SOUPS

Lobster Cream Flambéed with Armagnac

Served with croutons

Beef Consommé "Célestine"

Garnished with a julienne of pancake and herbs

#### INTERMEZZO

Lemon Vodka Sorbert

#### MAIN COURSE

Parpadelle Sauce "Nantua"

Pasta folded with mixed seafood in a creamy crayfish sauce

Grilled Escalope of Salmon with Hollandaise Sauce

On a bed of creamed leeks, parsley potatoes,

carrot mousse and sautéed spinach

Grilled Lamb Chop with Gravy and Mint Sauce

Accompanied with potato cake, Provençal tomato and courgette

Roast Prime Rib of Beef, Port Wine sauce

Stuffed baked potato, carrots, green beans and sautéed mushrooms

#### ♥VEGETARIAN

Sautéed Vegetables "Pojarisky"

Breaded vegetable cutlet, served with sautéed spinach and tomato sauce

Caesar's Salad

Romaine lettuce mixed with creamy anchovy dressing, tossed with

croutons and parmesan cheese

Selection of International Cheeses and Crackers

#### DESSERTS

Duo of Chocolate Mousse

Strawberry Tartlet Sarthois

Orange Sorbet

Petit Fours and Chocolate



♥ Indicates Health Conscious Selection

Classic International Cruises



### PRINCESS DAPHNE FAREWELL DINNER

#### APPETISER

Warm Asparagus Spears on a Pillow of Puff Pastry

With fresh hollandaise sauce

Smoked Salmon Platter

Served with the traditional condiments and toasted bread,

honey and mustard sauce

#### SOUPS

Crème "Dubarry"

Cream of cauliflower with paprika croutons

Double Beef Consommé with Sherry

Garnished with profiteroles and diced beef

#### INTERMEZZO

Pink Champagne Sorbet

#### MAIN COURSE

Linguini with Cream of Curcuma

Topped with sun-dried tomato

Lobster "Thermidor"

Lobster in a creamy Cognac and mushrooms sauce,

accompanied with Pilaff rice and sautéed spinach

Grilled Tenderloin of Beef, Béarnaise Sauce

Finely sliced, accompanied with Duchesse potato, glazed carrots and green beans

♥ Grilled Medallions of Pork, "Normandy"

Calvados sauce, potatoes "Noisette",

carrots, green beans and glazed apple fan

#### VEGETARIAN

Stuffed Peppers with Rice and Herbs

Tomato and cottage cheese sauce

#### SALAD

"Mesclun" of Tossed Green Salad with Walnuts

Raspberry vinaigrette

Selection of International Cheeses and Crackers

#### DESSERTS

Baked Alaska on Parade

Dark Chocolate Mousse with Roasted Almonds

Petits Fours and Chocolate

Selection of International  
Cheeses and Crackers

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