

# ROOM SERVICE MENU

Our fantastic hot and cold room service menu, including wines and spirits, is available from early morning to late evening (cold menu only on Oriana). Most dishes are included in the price of your holiday (we charge a small supplement for a few selected items)

Please note that *Oriana* only operates a cold room service galley and as such, the dishes available differ from the rest of the fleet – we've highlighted these differences with these symbols:

† Available on board *Oriana* only  
‡ Unavailable on board *Oriana*

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

(v) Denotes vegetarian option. Please note that some of these dishes may contain nuts or nut extracts.

*\*Whilst 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.*

## CONTINENTAL BREAKFAST MENU

Available 7.00am to 11.00am (excluding disembarkation day)

### Choice of Fruit Juices

Orange, Apple, Pineapple, Tomato

### Yoghurts

Natural Yoghurt and Fruit Yoghurts

### Cereals

Cornflakes, Rice Krispies, Alpen, All Bran and Weetabix

### Fruit and Compotes ‡

Fresh Melon, Grapefruit Segments and Stewed Figs, Prunes or Apple

### Continental ‡

Cold Meats and Cheese with Freshly Baked Rolls

### Freshly Baked Pastries served with Marmalade and Preserves

Danish Pastries, Almond Pastries, Pains au Chocolat, Croissants

### Freshly Baked Muffins

Chocolate Chip, Blueberry and Plain

### Toast

served with Preserves and Marmalade

## THROUGHOUT THE DAY

Available 11.00am to 11.00pm

### From the Bakery †

Chocolate Chip Cookies

Assorted Muffins and Danish Pastries

Pains au Chocolat

Assorted Continental Breads

### Light snacks

### Rustic Mozzarella and Tomato Flatbread Pizza ‡ (v)

Oven Baked rustic Flatbread with Tomatoes and Herbs glazed with melting Mozzarella Cheese, drizzled with Pesto Oil

### Pizza American ‡

Oven Baked with Tomatoes, Mozzarella and Pepperoni

### Baguettes and sandwiches

All baguettes and sandwiches are served with crisps

### Freshly Made Baguettes

Roast Beef\*, Red Onions and Creamed Horseradish

Baked Ham with Tomatoes and Iceberg Lettuce

Brie and Cranberry Sauce with Seasonal Salad Leaves

### Chicken and Bacon Sandwich ‡ £1.50

Grilled Escalope of Chicken served on a mini French Baguette with Salad and Crisp Bacon, topped with a fresh Salsa

### Pitta Bread 'Asian' Chicken †

Chicken with Coriander Mayonnaise, Cucumber Salad and Chinese Leaves

### Tuna Caesar Wrap †

Tuna, Lettuce, Egg, Bacon and Caesar Dressing

## Starters

### Soup du Jour

Homemade Soup of the Day

### Slices of Melon (v)

with a Fruits of the Forest Compôte

### Duck Terrine

Coarse Duck Liver, Green Peppercorn and Apple Terrine with Salad Leaves and Melba Toast

### Prawn Salad ‡ £1.75

Tiger Prawns, Red Onion, Cucumber, herbed Cous Cous and crisp Salad Leaves with Lemon Oil

### Smoked Salmon ‡ £2.00

Scottish Smoked Salmon\* served with Lemon, Brown Bread and Butter

## Main courses

### Spaghetti Bolognese ‡

served with Parmesan Cheese

### Citrus Poached Salmon ‡

with Mixed Salad Leaves, Asparagus, Grapefruit Segments and Caper Spiced Raita

### Grilled Quorn and Beetroot Cutlet on Toasted Ciabatta ‡ (v)

with a Julienne of Carrot, Celery and Coriander

### Seafood Pie ‡ £4.50

Salmon, Cod, Prawns and Peas in a White Wine Sauce, topped with Cheese Mash

### Multi Deck Burger ‡ £3.95

Prime Grilled Beef Burger\*, with Gruyère Cheese, sliced Tomatoes and Relish served with French Fries

### Traditional Caesar Salad †

with Crispy Bacon, Ciabatta Croutons, Boiled Egg and Caesar Dressing

### Cold Poached Salmon †

served with a Seasonal Salad and Cucumber and Cumin Raita

### Assorted Fruit Platter † (v)

with Peppered Ricotta Cheese and Pineapple Salsa

## Desserts

### Dutch Apple Pie and Cream

### Fresh Fruit Salad

### Rich Chocolate Torte ‡ £1.00

### Champagne Jelly ‡ £1.25

served with Tropical Fresh Fruit

### Selection of Continental Cheese ‡ £1.50

with Dried Fruits and Biscuits

### Crème Brûlée †

## THROUGHOUT THE NIGHT

Available 11.00pm to 7.00am (available until 2.00am on the morning of disembarkation)

### Baguettes and sandwiches

All baguettes and sandwiches are served with crisps

### Freshly Made Baguettes

Roast Beef\*, Red Onions and Creamed Horseradish

Baked Ham with Tomatoes and Iceberg Lettuce

Brie and Cranberry Sauce with Seasonal Salad Leaves

### Croque Monsieur ‡ £1.50

Pan-Fried Ham and Gruyère Cheese Sandwich

## Starters

### Soup du Jour

Homemade Soup of the Day

### Shredded Chicken and Shrimp Caesar Salad ‡ £1.50

Finely shredded Chicken and Shrimps mixed with Cos Lettuce bound in a rich Caesar Dressing and garnished with flakes of Parmesan, French Stick Croutons and Anchovies

### Italian Bruschetta ‡ (v)

Oven Baked Croustade topped with a Tomato Concasse, diced Red Onion, Garlic and fresh Italian Herbs drizzled with Olive Oil and Parmesan

## Main courses

### Selection of Omelettes\* ‡ £1.95

Choose from Ham and Cheese, Mushroom, Tomato or Plain

### Ricotta Cannelloni with Wilted Spinach and Three Cheeses ‡ (v)

Cannelloni Tubes filled with Ricotta Cheese baked in a Cream Sauce with Wilted Spinach and a Three Cheese glaze

## Desserts

### Dutch Apple Pie and Cream

### Fresh Fruit Salad with Cream

### Rich Chocolate Torte ‡ £1.00

### Champagne Jelly ‡ £1.25

served with Tropical Fresh Fruit

### Selection of Continental Cheese ‡ £1.50

with Dried Fruits and Biscuits

### Crème Brûlée †



## WINE LIST

This abridged wine list is available for you to enjoy in your cabin.

To order, call Room Service. If you would like to view the full wine list or pre-order wine for dinner, call the Wine Line detailed on your USEFUL NUMBERS bookmark.

Please note that our wine list has limited availability during the night.

Wines on this list may contain sulphites, egg or milk products. Please ask a member of staff should you require guidance.

### CHAMPAGNE AND SPARKLING WINE

Dom Pérignon, Épernay, France	£119.50
Veuve Clicquot Yellow Label, Brut NV Reims, France	£46.00
Lanson Rosé Label Brut NV, Reims, France	£42.50
Lanson Black Label Brut NV, Reims, France	£39.95
Prosecco, Canti, Veneto, DOC, Italy	£18.95

### WHITE

Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	£30.00
Chablis, Domaine Vincent Damp, Burgundy, France	£22.50
Sauvignon Blanc, Stoneburn, Marlborough, New Zealand	£19.50
Gavi di Gavi, Figini, La Chiara, Piedmont, Italy	£19.50
Auzells, Tomàs Cusiné, Costers del Segre, Spain	£19.50
Pinot Grigio, Puiattino, Giovanni Puiatti, Friuli-Venezia Giulia, Italy	£18.95
The Holy Snail Sauvignon Blanc, Domaine Joel Delaunay, Loire Valley, France	£16.95
Sauvignon Blanc, Marqués de Riscal, Rueda, Spain	£16.95
Flint Dry, Chapel Down, Tenterden, England	£16.95
Butterball Chardonnay, Evans & Tate, Western Australia	£16.95
Sauvignon Blanc, Valdivieso, Valle Central, Chile	£16.50
Chardonnay, Stone Barn, California, USA	£16.50
Sauvignon Blanc, Gable View, Western Cape, South Africa	£15.50
Mullygrubber Semillon/Chardonnay, Warburn Estate, South Eastern Australia	£15.50

### RED

Penfolds Bin 28 Kalimna Shiraz, Barossa Valley, Australia	£32.50
Châteauneuf-du-Pape, Terres De Pontifes, Rhone, France	£27.50
Rioja Reserva, Marqués De Riscal, Rioja, Spain	£22.50
Velvet Devil Merlot, Charles Smith, Walla Walla, Washington State, USA	£19.50
Fleurie, Mommessin, Burgundy, France	£18.95
Pinotage, Rhebokskloof, Paarl, South Africa	£18.95
Billi Billi Shiraz, Mount Langi Ghiran, Victoria, Australia	£18.95
Malbec, Aruma, Domaines Barons de Rothschild (Lafite) and Nicholas Catena, Mendoza, Argentina	£18.95
Single Vineyard Cabernet Franc, Valdivieso, Colchagua Valley, Chile	£18.50
Bíferno Rosso Riserva DOC Palladino, Montepulciano, Italy	£16.95
Côtes du Rhône Les Pierres Brisées, Louis Bernard, Rhone, France	£16.50
Merlot, La Place, IGP Pays d'Oc, France	£15.50

### ROSÉ

Melopée de Gavoty Rosé, Domaine Gavoty, Côtes de Provence, France	£18.95
Zinfandel Rosé, The Bulletin, California, USA	£16.95

