P&O UK DINING

P&O UK has fabulous on board eateries to suit your every mood. Dining at sea should be an event every day. That's why we work with top chefs to develop interesting and varied menus befitting of your luxurious surroundings. Simply put, we love food. Not just for what it is, but for what it brings with it: exquisite surroundings, great company and conversation, waiters who become friends and, of course, fine wines from around the world.

All our chefs have been inducted into the prestigious The Chaîne des Rôtisseurs gastronomic society - a society devoted to promoting and developing gastronomic values and their passion for premium quality is clearly reflected in every mouthful.

Our cruises are all full board on the ship. Included are breakfast, lunch and dinner in our sumptuous restaurants, meals and snacks from 24-hour buffets offering a wide choice of high-quality cuisines from around the world, pizzerias, daytime grills, deck barbecues and informal pool-side restaurants. Room service and afternoon tea of sandwiches, cakes and pastries are also included.

In addition to the main restaurants, our ships offer smaller specialty restaurants such as the Ocean Grill by Marco Pierre White where a modest cover charge applies.

**Marco Pierre White**

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| By the age of 33, Marco Pierre White had been awarded three Michelin stars, becoming the youngest Briton bestowed with this accolade. Marco was the Head Chef in ITV's 'Hell's Kitchen' and has been dubbed the ‘godfather of modern cooking’. The **White Room** on board *Ventura*, **Cafe Jardin** on board *Oceana*, **Cafe Bordeaux** on board *Aurora* and the **Ocean Grill** on board *Adonia*, are destined to be a truly special dining experience. Simple, yet beautiful dishes will be the order of the day – classic Italian fare at its very best. |