



Prepare yourself for an extraordinary gastronomic journey to the very heart of fine dining. Seventeen fuses classic dining elements with the best of modern British dining, to create a sensuous menu, uniquely presented in a sophisticated and contemporary setting.

Our emphasis is on grand style and flawless service. The menu features dishes that are skilfully prepared table-side in a performance worthy of the West End, yet we'll allow you time to thoroughly appreciate each course, and revel in Seventeen's special atmosphere.

We only use the finest and freshest produce and present it with great skill to achieve maximum flavour. Although exceptional, our dishes are not overcomplicated or fussy – they simply allow the ingredients to be the stars of the show.

If the menu proves too delicious to decide, your knowledgeable waiter is on hand to take you through each captivating choice. All of our staff are highly trained and dedicated to the pursuit of dining pleasure. Their passion for food is an inspiration for guests, and is as much a part of the Seventeen experience as the food itself.

We hope you will enjoy our selection of both classic dishes and our soon-to-be-discovered secrets.



## STARTERS

### Jamón Pata Negra

hand carved with shaved Manchego Curado and Fine Olives

### Smoked Chicken and Asparagus Pavé

with Honeyed Cranberries, Warm Poached Quail Egg and Chicken Scratching

### Ravioli of Creamed Porcini

with Baby Spinach and Wild Mushroom Foam (V)

### Foie Gras Parfait

with Gingerbread Toasts and Sauternes Jelly

### Bramley Apple and Celeriac Soup

with Waldorf Salad (V)

### Crayfish and Lobster Cocktail "Seventeen" style

with a shot of Bloody Mary and Anchovy Straws

## MAIN COURSE

### Chateaubriand of Beef for two persons

served with Madeira and Béarnaise Sauces, Bouquetière of Baby Vegetables and Pont Neuf Potatoes\*

### Creekstone Beef Rib Eye Steak

served Diane style with crisp Lyonnais Potatoes\*

### Trio of Gressingham Duck:

Pan-seared Breast, Confit Leg, Peking Roll and Sour and Sweet Honey Sauce\*

### Fried Truffle Brie de Meaux

with Shallot Tatin and Poached Baby Fennel (V)

### Cutlets of Salt Marsh Lamb

with Sweet Potato Fondants, Samphire Shoots and a Mediterranean Tian\*

### Canadian Halibut Supreme

with Langoustine Tails, Baby Leeks and Brandy Lobster Sauce

## DESSERT

### Amarena Cherry Dark Chocolate Fondant

with homemade Nougat Ice Cream

### Flambé of Golden Pineapple

with Malibu, Saffron Syrup and Cracked Black Pepper Ice Cream

### Caramelised Puff Pastry

with Sweet Mango and Lime Leaf Panna Cotta

### Iced Rum-soaked Banana Bread and Pecan Nut Terrine

with Spice Island Syrup

### A trio of Mini flavoured Brûlée

with Palmiers Biscuits

### Fine British and European Cheeses

served with Truffled Honey, Medjool Dates, Fruit Cake and Assorted Biscuits

V – Denotes vegetarian choice

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.

# WINE LIST

## CHAMPAGNE & SPARKLING

	Glass 125ml	½Bottle	Bottle
<b>FRANCE</b>			
<b>Lanson Black Label Brut NV</b> A classic Champagne with a bouquet of ripe fruits and citrus. (2)	<b>£6.00</b>	<b>£17.95</b>	<b>£35.95</b>
<b>Veuve Clicquot, Yellow Label Brut NV</b> A well balanced, rounded Champagne with toasty, dried fruit notes. Ideal accompaniment to Smoked Salmon or good on its own. (2)			<b>£35.95</b>
<b>Taittinger Réserve, Brut NV</b> Medium to full bodied wine with mature biscuity aromas from a respected House. (2)			<b>£39.75</b>
<b>Dom Pérignon Vintage</b> The famous brand from Moët, elegantly dry and delicate with fine lemony fruit. (2)			<b>£95.00</b>
<b>Lanson Rosé NV</b> A well rounded fresh Champagne with aromas of roses and fruits. Ideal to enjoy on it's own or with white meats. (2)			<b>£42.95</b>
<b>SPAIN</b>			
<b>Oriol Rossell Cava Rosé</b> Easy drinking Cava with crisp fresh red fruit nose and palate, soft, dry and fresh. (3)	<b>£3.50</b>		<b>£20.95</b>
<b>ITALY</b>			
<b>P&amp;O Cruises Private Label, Le Coulture Prosecco NV</b> Selected for P&O Cruises by Olly Smith. Le Colture sets the standard for Italian sparkling wine. It's delicate floral aromas and crisp refreshing bubbles make it the perfect appetiser for any occasion. (2)	<b>£3.15</b>		<b>£18.50</b>
<b>Asti Spumante Martini &amp; Rossi NV</b> Sweet sparkling wine, lower in alcohol with the delicious grapey bouquet of the Moscato grape. Perfect with fresh fruit salad. (5)			<b>£16.50</b>

## WHITE & ROSÉ

	Glass 250ml	½Bottle	Bottle
<b>FRANCE</b>			
<b>ALSACE</b>			
<b>Gewurztraminer d'Alsace Hugel</b> Dry but soft and rounded wine with spicy lychee notes. Traditional and excellent partner with pâté and all spicy foods. (3)	<b>£7.50</b>		<b>£22.50</b>
<b>BURGUNDY</b>			
<b>Chablis, Domaine Laroche</b> Dry, clean, unoaked Chardonnay with lemony, mineral notes. Great with fish, simply cooked, or in lighter sauces. (1)	<b>£11.95</b>		<b>£25.25</b>
<b>Puligny-Montrachet, Domaine Jean-Louis Chavy</b> Full and oaky, with delicious rich buttery overtones, elegant and complex. A good accompaniment to light chicken dishes and to any fish. (2)			<b>£32.50</b>
<b>LOIRE</b>			
<b>Muscadet de Sèvre et Maine sur lie, Domaine Gadais</b> Fresh, crisp, dry white with hints of apple and lemon. A classic pairing with any fish or shellfish, simply cooked. (1)	<b>£8.75</b>		<b>£16.95</b>
<b>Sancerre Henri Bourgeois</b> Fresh, zingy Sauvignon fruit, dry with herbaceous, leafy notes. Ideal with most fish, salads or with goats' cheese. (2)			<b>£26.95</b>
<b>Pouilly Fumé Henri Bourgeois</b> Elegant crisp dry Sauvignon, delicate with smoky, grassy notes, gooseberry fruit. (1)	<b>£7.65</b>		<b>£22.95</b>

	Glass 250ml	½Bottle	Bottle
<b>ENGLAND</b>			
<b>Denbies, Surrey Gold</b> Medium bodied, off dry, with a light floral character. (3)			<b>£12.50</b>
<b>GERMANY</b>			
<b>Piesporter Michelsberg, QbA</b> Medium sweet, mouth-watering fruitiness are balanced by a touch of sweetness. (3)			<b>£16.25</b>
<b>ITALY</b>			
<b>Pinot Grigio delle Venezie Veritiere, Veneto</b> Light and dry, with hints of spice, melon and nuts, simple, easy to drink. (1)	<b>£4.55</b>		<b>£13.50</b>
<b>Pinot Grigio Blush, Via Nova</b> Salmon pink in colour with an aromatic nose of freshly crushed cranberries Light, dry and crisp, with a delicious balance between zingy citrus and fruity red berry flavours. (2)	<b>£4.65</b>		<b>£13.95</b>
<b>SPANISH</b>			
<b>Sauvignon Blanc Oro de Castilla, Rueda</b> Dry and crisp, with fresh lemony and floral notes. A perfect match for oilier fish. (1)			<b>£16.45</b>
<b>ARGENTINA</b>			
<b>P&amp;O Cruises Private Label, Verdelho Cristobal 1492, Mendoza</b> Light, dry and aromatic, well-rounded. Ideal partner with prawns or chicken. (2)	<b>£4.35</b>		<b>£12.95</b>
<b>AUSTRALIA</b>			
<b>Chardonnay, Gumdale, South Eastern Australia</b> Full and ripe with pineapple, peach and melon aromas, appealing, soft, fresh wine, not too dry. (2)	<b>£6.00</b>		<b>£17.95</b>
<b>Riesling, The Stump Jump, D'Arenberg, McLaren Vale</b> Crisp and refreshing with passionfruit, limes, red apple and rose petals aromas. (3)			<b>£18.50</b>
<b>CHILE</b>			
<b>Chardonnay Reserva Santa Monica, Rapel Valley</b> Full bodied and oaky, barrel-fermented with creamy notes, tropical fruit aromas and balanced flavours of pineapple & lemon. Perfect with creamy fish dishes. (2)			<b>£16.50</b>
<b>NEW ZEALAND</b>			
<b>Sauvignon Blanc Overstone, Hawkes Bay</b> Crisp and dry, with gooseberry flavours, fresh and zingy. Perfect with Seafood and Thai dishes. (2)	<b>£5.60</b>		<b>£16.75</b>
<b>SOUTH AFRICAN</b>			
<b>Chenin Blanc Cape Crown, Swartland</b> Dry, clean crisp and fresh with notes of apples, lemons and limes. (2)			<b>£14.00</b>
<b>UNITED STATES</b>			
<b>Chardonnay Badger Mountain, Washington State</b> Full and oaky, with notes of apple, pear and vanilla. Crisp and well-balanced, from organically grown grapes. (2)			<b>£15.25</b>
<b>White Zinfandel Beringer, Napa Valley</b> Medium dry, a light, delicate blush, full of sweet red berry flavours. (3)	<b>£5.55</b>		<b>£16.50</b>

## RED

### FRANCE

#### BORDEAUX

##### Reserve Mouton Cadet St Emilion, Baron Philippe de Rothschild

Medium to full bodied, richly flavoured with ripe black cherry notes and balanced by spicy oak. (1)

Glass 250ml    ½Bottle    Bottle  
**£23.95**

##### Château Prieuré Lichine, 4th Growth, Margaux

Rich and spicy, deep coloured, concentrated wine with blackcurrant and plum characters, vanilla and spice. Full bodied, and great with any steak. (3)

**£42.00**

### BURGUNDY

#### Gevrey Chambertin, Château de Marsannay

Full bodied, ripe, maturing, complex Pinot Noir with spicy red and black fruit, some vanilla and savoury gamey notes.

**£29.95**

#### Fleurie, Cave de Ch de Chenas

Typically fresh and fruity wine, medium weight with light, elegant cherry and strawberry flavours from the Gamay grapes. (1)

**£6.35**                      **£18.95**

### RHÔNE

#### Châteauneuf du Pape, Domaine du Vieux Lazaret

Full-bodied, rich and fruity, with plums, cherry and spicy herbal flavours. Partners well with beef and casseroles. (5)

**£22.95**

### ITALY

#### Brunello di Montalcino Rendola, Tuscany

Concentrated fruit with spicy tones, oak-aged and rich with wonderful structure.

**£33.50**

#### Chianti Classico, Fonterutoli Tuscany

Dark, richly coloured ruby/garnet. Perfumed nose of black cherry and spice with hints of woodsmoke and tobacco. Full, ripe tannins, integrated acidity and a long finish. (4)

**£19.95**

### SPAIN

#### Rioja Reserva, Bodegas Montes de Ciria, Rioja

Full bodied, warm, soft and rounded with distinctive vanilla spice from ageing in oak. Great with lamb dishes. (3)

**£17.75**

### ARGENTINA

#### Malbec Oak Reserve Cristobal 1492, Mendoza

Full bodied, gutsy wine with ripe black fruit, well balanced with hints of oak. Great with steak. (3)

**£5.65**                      **£16.95**

### AUSTRALIA

#### Shiraz/Grenache/Mourvedre Geoff Merill, South Australia

Made from the classic grapes of the Rhone Valley, this deep red wine has rich blackberry, spice and gentle oak flavours.It is delicious with all meat dishes. (4)

**£5.35**                      **£15.95**

### CHILE

#### Merlot Reserva Santa Monica, Rapel Valley

Medium weight with cassis, plum and berry characters, softened with some oak ageing. (3)

**£5.55**                      **£16.50**

#### P&O Cruises Private Label, Casa Silva Carmenère Coleccion, Colchagua Valley

Oaky and powerful, lots of blackcurrant fruit with the green pepper and smoky notes of Carmenère, full and well-structured. Great with steaks. (5)

**£12.95**

### SOUTH AFRICA

#### Pinotage Bergsig Estate, Breede River Valley

Medium bodied, well balanced, with smoky raspberry fruit. Good with richer red meat. (3)

**£16.75**

### NEW ZEALAND

#### Pinot Noir Overstone, Hawkes Bay

Medium bodied with bright cherry and strawberry Pinot fruit with a touch of oak and spice. Ideal with fish and poultry. (3)

**£6.25**                      **£18.95**

### UNITED STATES

#### Cabernet Sauvignon Hahn Estates, Central Coast

Full bodied and deeply coloured, with intense blackberry and cassis fruit, spicy with notes of vanilla and cloves. Well rounded, and great with roast beef. (4)

**£6.65**                      **£19.95**

## TO FINISH.....

### DESSERT WINE

### FRANCE

#### Château du Levant, Sauternes

A rich, luscious and beautifully balanced sweet dessert wine, with intense dried fruit and barley sugar notes. Ideal with fruit tarts or cheese. (5)

Glass (125ml)                      Bottle (375ml)  
**£3.20**                                      **£10.75**

#### Rubis Chocolate Wine, France

An indulgent blend of fortified red wine with a premium chocolate flavour. (5)

Glass (125ml)                      Bottle (500ml)  
**£2.55**                                      **£9.50**

### CHILE

#### Late Semillon Riesling Santa Monica, Rapel Valley

Sweet dessert wine, light golden in colour with peach and pear aromas and sweet, luscious tones of honey and vanilla. (5)

Glass (125ml)                      Bottle (500ml)  
**£2.70**                                      **£10.50**

### COGNAC 25ml

#### Remy XO Premier Cru

**£5.60**

#### Hine Antique

**£4.45**

#### Cognac VSOP

**£2.70**

### ARMAGNAC 25ml

**£2.40**

### PORT 50ml

#### Taylors Quinta de Vargellas Port

**£4.15**

### LIQUEURS 25ml

A selection of liqueurs available, please ask you waiter for your favourite

**£2.40**