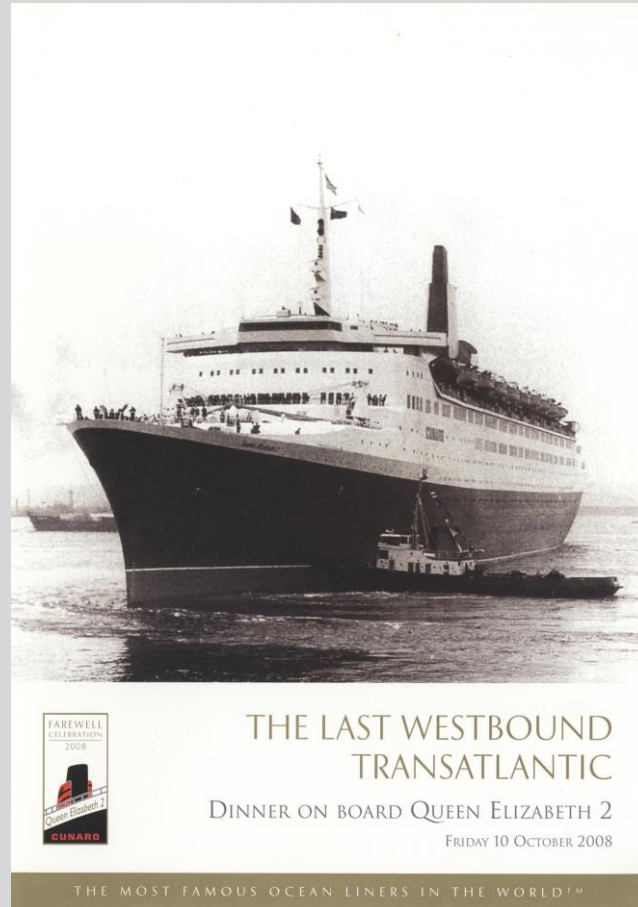


Menus du 10 au 15 octobre 2008



Menu du 10 octobre



Queen Elizabeth 2: The Last Westbound Transatlantic

*T*onight QE2 sets off from her home port of Southampton on her last westbound transatlantic voyage to New York. This is her 805th crossing of the Atlantic and her call in New York on 16 October will be her 710th at that port.

Built as the first dual-purpose ocean liner, capable of crossing the Atlantic and cruising the world, QE2's fame is perhaps based on her North Atlantic role - an ocean she dominated alone for so long. When she entered service in 1969 there were a handful of passenger ships crossing the Atlantic but when the French liner France was withdrawn from service in 1974 QE2 was left alone on the Southampton to New York run. She was alone for 30 years until the arrival of her larger 'sister' Queen Mary 2.

Whether crossing the Atlantic or cruising to ports all around the world, QE2 has been a phenomenon for almost 40 years, and her record stands alone. She is just one of a long line of Cunard transatlantic liners, but she has served longer than any other, she has travelled further than any other, she has visited more places around the globe than any other, and arguably she is more loved than any other.

QE2 was the Cunard flagship for 35 years, by far longer than any other. She is quite simply the most famous and most successful liner in the world!

Yet it is a miracle she ever came into being at all. In the early sixties, in a miasma of muddled management and indecision, Cunard began planning replacement tonnage for the ageing Queen Mary and Queen Elizabeth. With alarming consistency the company made the wrong decisions, and only as late as the last minute was it pushed by external forces into avoiding disaster. But what this relatively conservative company eventually embarked on was a revolutionary replacement, 25 years ahead of her time: QE2.

After a shaky conception, QE2's gestation and birth were bedevilled by one potentially fatal drama after another. Building QE2 was

'hell', said Cunard's company secretary at the time. Strikes, management incompetence, restrictive practices, vandalism, financial crises, business reorganisation and larceny on a grand scale all conspired to make the process of QE2's construction one of conflict and recrimination.

Even when she took to sea and could be seen by all to be one of the most beautiful ships ever built, truly the pride of the Clyde, she was dismissed by City analysts rather unoriginally as 'a white elephant' that, in another inappropriate metaphor, 'would be mothballed within six months'. The age of the transatlantic liner, they said, was dead.

Well, how wrong they were. QE2 is still here, still swowing the crowds, still making money and, 39 years on, still looking impressively modern. The aforementioned analysts, of course, are not.

QE2 has spent all her 39 years in the limelight, and her career at sea has been even more eventful than her birth. It has not all been exotic voyages and ecstatic welcomes. It has included sailing 6,000 nautical miles south, partly through an icefield in the dark, without radar, to make her singular contribution to the Falklands War; it has involved various threats, from extortionists, from the IRA and from the Libyan government; it has included rescuing all the passengers from a liner in distress, and having all hers similarly rescued after she hit rocks; it has featured visits from every senior member of the Royal Family, from prime ministers and presidents, rock stars and film stars, and from Nelson Mandela. Not a year has passed without something happening that would have been once-in-a-lifetime for any other ship - and usually she has hit the headlines in the process.



Front cover picture: QE2 sets off from Southampton on her Maiden Voyage (and first crossing to New York), 2 May 1969.
Tonight, 10 October 2008, she sets off on her last crossing to New York.



WELCOME DINNER

Smoked Trout, Mousse Quenelle on Pompano, Toast and Salad Bouquet



Beef Bouillon with Vermicelli and Chives



*Pan-Seared Fillet of Fresh Halibut with Dill-Beurre Blanc
on Zucchini, Fennel and Carrot Julienne with Steamed Basil Potatoes*



*Grilled Sirloin Steak of Angus Beef with a Truffle Burgundy Glaze
String Beans, Broiled Provençal Tomato, Lyonnaise Potatoes*



Profiteroles with Passion Fruit Mousse and Coconut Lu Cream



Contenu du menu du 10 octobre

Produced by
Cunard's UK Public Relations Department.

QUEEN ELIZABETH 2
FAREWELL SEASON 2008

Dos du menu du 10 octobre

RESTAURANT MAURETANIA



QUEEN ELIZABETH 2

**En route vers New York
Vendredi 10 octobre 2008**

SIMPLICITE

*De nos jours, une saine alimentation est une constante préoccupation.
Chez Cunard, nous vous offrons une sélection quotidienne de plats qui reflètent bien ce besoin.
Ces mets, bien que faibles en gras, cholestérol et sel, sont toutefois riches en saveur.*

Crudité de Légumes, Nappage au Fromage Blanc allégé en Matière grasse

b

Consommé de Bœuf aux Vermicelles et aux Herbes

b

Rougette accompagnée de votre choix de Vinaigrette allégée

b

Filet d'Eglefin, Beurre Blanc aux Herbes

Julienne de Courgettes, Fenouil et Carottes

Pommes de Terre à la vapeur au Basilic

b

Profiteroles à la Sauce de Fruits Tropicaux

Une Sélection de Légumes Vapeur est Tous les jours à votre Disposition

VEGETARIEN

Aubergine Thaï au Curry accompagné de Friture de Riz

PRENEZ NOTES DES RECOMMANDATION DE VOTRE SOMMELIER

Afin d'agrémenter votre dîner de ce soir, n'hésitez pas à demander conseil à votre Sommelier

DINER DE BIENVENUE

ENTREES

Quenelle de Mousse de Truite fumée sur Pain noir de Seigle toasté et Bouquet de Salade

Salade César, Morceaux de Poulet frit et Parmesan

Cocktail de Melon Cantaloup et Papaye en Sirop de Citron Vert

N.M. Veuve Clicquot Ponsardin, Brut, Reims, France, le verre \$15.00

SOUPES

Soupe d'Ail rôti, Croûtons de Pain de Seigle

Bouillon de Bœuf aux Vermicelles et Ciboulette

Soupe froide aux Myrtilles et Champagne

N.M. Dry Sack, Jerez, Espagne, le verre \$4.50

SALADE

Laitue croquante, Rougette nappée au Miel doux et Moutarde

PLATS PRINCIPAUX

Farfalle avec Courgettes, Champignons et Sauce Tomate

Mozzarella de Buffalo et Chips de Canard fumé

Filet d'Eglefin frais poêlé avec Beurre Blanc à l'Aneth

Julienne de Courgettes, Fenouil et Carottes

Pommes de Terre à la vapeur au Basilic

Blanc de Poulet rôti au four avec Jus de Romarin et Citron

Crème de Chou, Diamantes sautés de Racines comestibles et Pommes Macaire

Steak de Bœuf Angus grillé, Sauce Bourguignonne à la Truffe

Haricots verts, Tomate Provençale grillée, Pommes à la Lyonnaise

2006 Chablis « Les Fourchâmes », Premier Cru, Bourgogne, France, la bouteille \$54.00

2002 Château Beau-Site, St. Estephe, Bordeaux, France, la bouteille \$60.00

LES DESSERTS

Profiteroles à la Mousse de Fruits de la Passion, Glace à la Noix de Coco

Gâteau au Fromage et Fraises fraîches marinées

Brownie chaud au Chocolat, Glace à la Vanille

Sans Sucre – Profiteroles et Salsa de Fruits Tropicaux

1996 Château Suduiraut, 1st Growth, Sauternes, France, le verre \$14.00

SORBET

Citron

GLACES

Vanille

Chocolat

Noix de Coco

YAOURTS GLACES

Chocolat

SAUCES

Chocolat Chaud

Caramel

PLATEAU DE FROMAGES INTERNATIONAUX

Sélection de Pain et Craquelin

SELECTION DE CUNARD

Thés Exotiques

Café ou Décaféiné

PETITS FOURS

Menu du 10 octobre : insert en français



DATES WITH ROYALTY

DINNER ON BOARD QUEEN ELIZABETH 2

SATURDAY 11 OCTOBER 2008

THE MOST FAMOUS OCEAN LINERS IN THE WORLD™

Couverture du menu du 11 octobre



LAUNCHING A QUEEN

DINNER ON BOARD QUEEN ELIZABETH 2

SUNDAY 12 OCTOBER 2008

THE MOST FAMOUS OCEAN LINERS IN THE WORLD™

Couverture du menu du 12 octobre



WHAT'S IN A NAME?
DINNER ON BOARD QUEEN ELIZABETH 2
MONDAY 13 OCTOBER 2008

THE MOST FAMOUS OCEAN LINERS IN THE WORLD™

Couverture du menu du 13 octobre



A QUEEN GOES TO WAR
DINNER ON BOARD QUEEN ELIZABETH 2
TUESDAY 14 OCTOBER 2008

THE MOST FAMOUS OCEAN LINERS IN THE WORLD™

Couverture du menu du 14 octobre



TIME TO SAY GOODBYE
DINNER ON BOARD QUEEN ELIZABETH 2
WEDNESDAY 15 OCTOBER 2008

THE MOST FAMOUS OCEAN LINERS IN THE WORLD™

Couverture du menu du 15 octobre