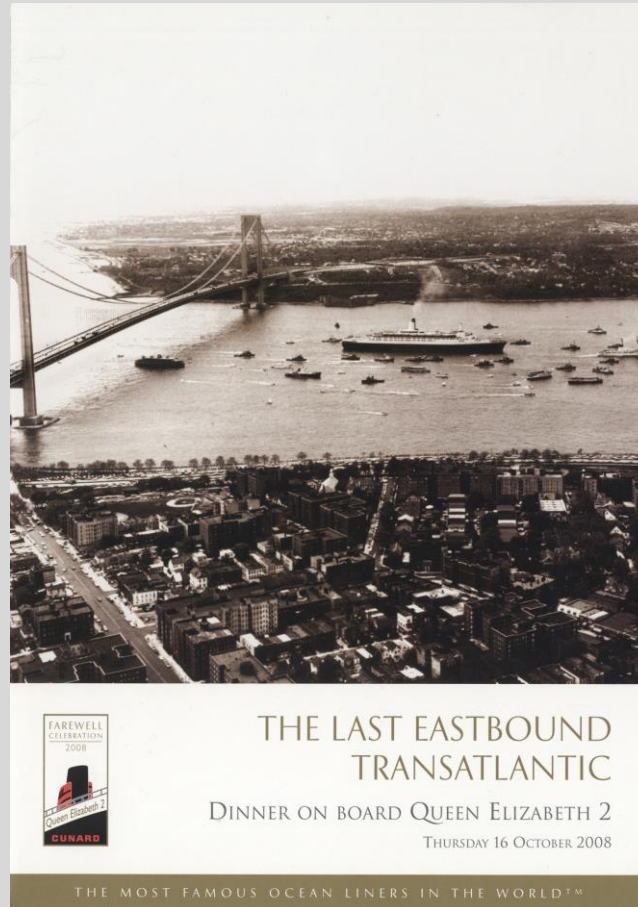


Menus du 16 au 21 octobre 2008



Menu du 16 octobre



## Queen Elizabeth 2: The Last Eastbound Transatlantic

After 710 calls QE2 tonight sets off from her 'second home' of New York on her last eastbound transatlantic voyage to Southampton. This is her 806th and final crossing of the North Atlantic.

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service in 1969 there were a handful of passenger ships crossing the Atlantic but when the French liner France was withdrawn from service in 1974 QE2 was left alone on the Southampton to New York run.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 wowing 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 has just passed under the Verrazano Narrows Bridge for the first time, 7 May 1968, on her maiden arrival into New York.  
Tonight, 16 October 2008, she shall pass under the bridge for the last time.



## DINNER

*Smoked Duck Breast and Onion Confit on Asparagus Salad*



*Roasted Pepper and Cauliflower Soup*



*Broiled Red Snapper Fillet with Red Pepper Dressing  
Mediterranean Vegetable, Macizone, Oregano Flavoured Potatoes*

or

*Grilled New York Cut Sirloin Steak with Red Onion Herb Butter  
String Beans, Broiled Provençal Tomato and Baked Potatoes*



*Chocolate Mousse Cheek with Marinated Brandy Cherries*



Contenu du menu du 16 octobre

Produced by  
Cunard's UK Public Relations Department.

QUEEN ELIZABETH 2  
FAREWELL SEASON 2008

Dos du menu du 16 octobre

## RESTAURANT MAURETANIA



QUEEN ELIZABETH 2

CUNARD

En route vers Southampton  
Jeudi 16 octobre 2008

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

Peperonata de Fruits de Mer marinée en Huile d'Olive extra vierge

Consommé de Bœuf Célestine

Assortiment de Salade, Vinaigrette allégée de votre Choix  
(Ranch, Fromage Bleu, César, Thousand Island, Vinaigrette Italienne et Française)

Filet de Poisson Sacrechien grillé avec Nappage au Poivre rouge  
Macédoine de Légumes de la Méditerranée et Pommes de Terre à l'Origan

Sans-Sucre – Tarte aux Pommes et à la Cannelle, Glace à la Vanille

Une sélection de Légumes à la Vapeur et de Pommes de Terre au Four est disponible

### VEGETARIEN

Aubergine au Gratin, Ratatouille de Cannelloni avec Mozzarella  
Epinard sautés à l'Ail, Coulis de Poivrons

### 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

#### ENTREES

Peperonata de Fruits de Mer marinée en Huile d'Olive extra vierge  
Poitrine de Canard fumée et Confit aux Oignons sur Salade d'Asperges  
Tomates marinées avec Mozzarella, Origan et Oignons rôtis  
2006 Pinot Grigio, Santa Margherita, Veneto, Italie, le verre \$8.25

#### SOUPES

Soupe de Poivrons rôtis et Chou-fleur  
Consommé de Bœuf Célestine  
Gaspacho froid de Fruits Tropicaux  
Tio Pepe, Fino Sherry, Jerez, Espagne, le verre \$4.50

#### (L) (V) SALADES

Salade verte, Pignons rôtis et Vinaigrette Balsamique

#### PLATS PRINCIPAUX

Risotto au Potiron  
Fromage Gorgonzola et Mascarpone, Asperges verts grillés et Parmesan  
Filet de Poisson Sacrechien grillé avec Nappage au Poivre rouge  
Macédoine de Légumes de la Méditerranée et Pommes de Terre à l'Origan  
Poule rôtie farci avec Boudin noir, Sauce parfumée au Graines de Moutarde  
Carottes rôties, Brocolis, Pommes de Terre sautées au Thym  
Entrecôte New York « Sterling Silver » grillée et Beurre aux Fines Herbes et Oignons rouges  
Haricots verts, Tomate Provençale grillée et Pommes de Terre au four  
2007 Sancerre Pascal Jolivet, Vallée de la Loire, France, la bouteille \$47.00  
2002 Penfolds St. Henri, Shiraz, Australie du Sud, la bouteille \$80.00

#### LES DESSERTS

Bombe Glacée aux Noix avec Bananes caramélisées  
Gâteau à la Mousse au Chocolat et Cerises marinées au Brandy  
Boudin chaud aux Amandes et Semoule avec Compote d'Abricot et Sauce Vanille  
Peu sucré – Tarte aux Pommes et à la Cannelle, Glace à la Vanille  
Martell Cordon Bleu, Cognac, France, le verre \$12.50

SORBET	GLACES	YAOURT GLACE	SAUCES
Daiquiri-Fraise	Vanille	Pêche	Chocolat
	Fraise		Caramel
	Chocolat		Mangue

#### SELECTION DE FROMAGES INTERNATIONAUX

Pain et Biscuits

#### SELECTION DE CUNARD

Thés Exotiques

Espresso, Cappuccino

Café ou Décaféiné

PETITS FOURS

Menu du 16 octobre : insert en français



DATES WITH ROYALTY  
DINNER ON BOARD QUEEN ELIZABETH 2  
FRIDAY 17 OCTOBER 2008

THE MOST FAMOUS OCEAN LINERS IN THE WORLD™

Couverture du menu du 17 octobre



LAUNCHING A QUEEN  
DINNER ON BOARD QUEEN ELIZABETH 2  
SATURDAY 18 OCTOBER 2008

THE MOST FAMOUS OCEAN LINERS IN THE WORLD™

Couverture du menu du 18 octobre





WHAT'S IN A NAME?  
DINNER ON BOARD QUEEN ELIZABETH 2  
SUNDAY 19 OCTOBER 2008

THE MOST FAMOUS OCEAN LINERS IN THE WORLD™

Couverture du menu du 19 octobre



A QUEEN GOES TO WAR  
DINNER ON BOARD QUEEN ELIZABETH 2  
MONDAY 20 OCTOBER 2008

THE MOST FAMOUS OCEAN LINERS IN THE WORLD™

Couverture du menu du 20 octobre



TIME TO SAY GOODBYE  
DINNER ON BOARD QUEEN ELIZABETH 2  
TUESDAY 21 OCTOBER 2008

THE MOST FAMOUS OCEAN LINERS IN THE WORLD™

Couverture du menu du 21 octobre