



James Martin
JAMES MARTIN
CELEBRITY TV CHEF

James started cooking at the age of 8 in the kitchens of Castle Howard, then after training at Scarborough college he left Yorkshire and headed for London. After working for three years in Michelin star restaurants he moved to France to continue his training in Lyon and Brittany. Moving back to the UK at 19 he became pastry chef at the Michelin star Chewton Glen, voted the 'Best Country House Hotel in the World'. At 21 he moved to Winchester to become head chef of the Hotel Du Vin opening with a waiting list of 4 months.

His TV career started 10 years ago with the Big Breakfast and Blue Peter and then quickly onto Ready Steady Cook. Leaving the show two years ago he moved to front BBC1's Saturday Kitchen which quickly became the BBC's second highest rated show. He now presents the National Lottery, Saturday Kitchen and by the end of the year will be presenting his own motor racing show. James has written 9 best selling cookery books, with Desserts and The Collection reaching number one in the charts.

James has been involved with Ocean Village and the development of the Bistro from the very beginning. He has Bistro restaurants on board both ships and continues to be focused on every element, from the complete menu development and the training of the staff, to the selection of the crockery and glassware right down to the cutlery and napkins. James travels onboard at intervals throughout the year and will often be seen working in the galley with his team, or front of house mingling with the passengers. James has achieved a great dining experience with Ocean Village and has developed a bistro restaurant that offers fantastic food in a relaxed atmosphere at great value for money.

oyst**er** bistro

Starters

Pressed smoked salmon and dill terrine with bean and yoghurt dressing

Glazed asparagus tart with mushroom duxelles and sukero salad (v)
 also available as a main course

Braised oxtail ragoût with white onion risotto and green pea oil

Blackened bream glazed with white miso and served with mirin marinated red onions

Hand carved Gloucester Old Spot ham with spring onion, leeks and orange mustard

Main Courses

Pan-fried cod loin on bubble and squeak with grain mustard butter sauce

Grilled John Dory coated in a mild Indian green-spiced paste, warm Cox's apple and mango salad

Lemon marinated breast of corn-fed chicken with creamed leeks and pancetta

Grilled fillet steak with watercress salad, béarnaise sauce and thick cut chips

Roasted pumpkin ravioli with buttered spinach and walnut sage dressing (v)

Puddings

Iced caramel parfait with peppermint crisp

Chocolate and brazil nut torte with crème fraîche

Vanilla cheesecake and warm balsamic strawberries

Classic treacle tart with clotted cream

Raspberry and champagne jelly with peach ice cream

Some of our dishes contain nuts or nut traces

Did you know we change the menu every five days?

Why not try a box of James' exclusive luxury truffles for £9.95



Selected by James especially for you

St Émilion Grand Cru, Chateau Puy-Razac 2004/2005

Also available as a gift in a wooden presentation box for £21.95

250ml Glass £ 75cl Bottle £

6.75 19.95

Champagne

125ml Glass £ 75cl Bottle £

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|----|---|--|------|-------|
| 43 | Jacquart Brut (NV), Mosaique - France | Sparky fizz that's packed with flavour | 4.15 | 24.45 |
| 44 | Möet & Chandon Brut Impérial (NV) - France | Lively and round, with a unique biscuity finish | | 32.45 |
| 45 | Veuve Clicquot Yellow Label Brut (NV) - France | Bright and refreshing with a hint of apples | | 35.95 |
| 46 | Bollinger Special Cuvée Brut - France | Rich and full-bodied | | 39.75 |
| 47 | Dom Pérignon, Möet & Chandon - France | Top quality champers for that very special occasion - or person! | | 79.95 |

Red Wine

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|----|---|--|--|-------|
| 5 | Cabernet Merlot, Parrotfish - South Africa | A rich, ripe red with intense flavours that linger on the tongue | | 12.45 |
| 6 | Chianti, Prunatelli Estate - Italy | Full of flavour and warmth with a full rounded palate | | 12.95 |
| 7 | Beaujolais Villages, Cave de Pérrion - France | A fabulously fruity little number with a fine fresh taste | | 14.45 |
| 12 | Cabernet Sauvignon Shiraz, Southern Roo - Australia | Big and rich Aussie red with bags of fruit – delicious! | | 16.45 |
| 13 | Rioja Reserve, Montes de Ciria Reserva - Spain | A full bodied wine with a rich oaky flavour and a velvety smooth taste | | 16.95 |
| 15 | Châteauneuf du Pape, Domaine du Vieux Lazaret - France | Rich, warm, full of character - a big hitter of a wine | | 19.45 |
| 16 | Malbec, Dolium - Argentina | Rich, complex and brimming with fruit flavours | | 19.45 |
| 17 | Brunello di Montalcino, Rendola - Italy | A lip-smackingly luscious red, with a strong, full bodied taste | | 27.45 |

White Wine

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|----|---|--|--|-------|
| 27 | Colombard Chardonnay, Emu Rise - Australia | Fresh and zesty with a lingering aroma | | 13.45 |
| 29 | Sauvignon Blanc, Cantaluna - Chile | Delightfully fresh with the palate-tingling taste of tropical fruits | | 15.45 |
| 33 | Chardonnay (unwooded), Dieu Donné - South Africa | Full of fresh tropical fruit without the oak | | 16.95 |
| 34 | Sancerre, Henri Bourgeois - France | A smooth, supple wine with a hint of citrus | | 17.45 |
| 35 | Chardonnay, Coastal Selection - California | A classic Chardonnay, bursting with flavour and aroma | | 18.45 |
| 36 | Chablis, Laroche - France | A cool, elegant, classic Chablis with an extra dash of flavour | | 19.45 |
| 37 | Pouilly Fumé, Henri Bourgeois - France | Full and elegant with a deep fruit flavour | | 20.95 |
| 38 | Puligny Montrachet, Domaine Chavis - France | This distinguished, dry wine will have your palate purring with pleasure | | 27.45 |

Dessert Wine

125ml Glass £ 500ml Bottle £

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|----|---|---|------|------|
| 41 | Late Harvest Semillon Riesling, Santa Monica - Chile | Rich, sweet and fruity with a delicious golden colour | 2.55 | 9.95 |
| 52 | Rubis Chocolate Wine | An indulgent blend of fortified red wine with a velvety chocolate flavour | 2.55 | 9.95 |

Wine selection and cover charge package

Enjoy a glass (125ml) of chilled Jacquart champagne, followed by a large glass (250ml) of exquisite white Puligny Montrachet or luscious red Brunello di Montalcino with your main course, and to finish a glass (125ml) of delicious Late Harvest Semillon Riesling to make that dessert extra special. Wine selection and bistro cover charge for **£28.50**

A large selection of 'after dinner' drinks and liqueur coffees are available, please ask to see the full listing.