

Christmas Day

STARTERS

- ROASTED BEET AND ENDIVE SALAD**   
Creamy Goat Cheese Dressing, Toasted Hazelnut
- SHAVED PROSCIUTTO AND ARUGULA SALAD**   
Tomato and Balsamic Vinaigrette
- BUTTERNUT SQUASH SOUP**  
Brown Butter Croutons,
Caramelized Apples and Sage
- CREAMY SMOKED TOMATO BISQUE**  
Basil Pesto and Herbed Croutons
- DOUBLE BAKED BLUE CHEESE SOUFFLÉ** 
Parmesan Coulis and Red Onion Marmalade
- SCALLOPS ROCKEFELLER** 
Parmesan Gratinéed with Spinach and
Hollandaise Sauce
- CREAMY SALMON RILLETTE**   
Cucumber-Caper Salad and Avruga Caviar

ENTREES

- BOUILLABAISSÉ*** 
Mussels, Shrimp, Scallops,
Rouille, Grilled Country Bread
- BROILED LOBSTER TAIL**   
Rice Pilaf, Steamed Broccoli,
Drawn Butter
- OLD FASHION HONEY GLAZED VIRGINIA HAM**
Whipped Potato Puree, Vegetables
Medley, Clove-Scented Pork Jus
- BEEF WELLINGTON*** 
Puff Pastry Wrapped Beef Tenderloin,
Mushroom Duxelles; Veal Black Truffle
Reduction, Petit Sautéed Vegetables,
Duchess Potatoes
- SLOW ROASTED TURKEY** 
Marshmallow Sweet Potatoes, Sautéed
String Beans, Zesty Cider-Raisin Sauce
- CREAMY WILD MUSHROOM RISOTTO**   
Black Truffle and Parmesan






CELEBRITY CLASSICS

STARTERS

- CLASSIC "CAESAR" SALAD** 
Hearts of Romaine, Garlic Croutons, Parmesan Cheese
- CHILLED SHRIMP COCKTAIL**   
Classic Cocktail Sauce
- ESCARGOTS À LA BOURGUIGNONNE**  
Shallots, Garlic, Parsley, Pernod Butter
- BAKED FRENCH ONION SOUP** 
Herb Croutons, Melted Gruyère Cheese

ENTREES

- BROILED SALMON***  
Served Plain or with Classic
Hollandaise Sauce; Mashed Potatoes,
Seasonal Vegetables
- GRILLED CHICKEN BREAST**  
Garden Thyme Jus; Mashed Potatoes,
Seasonal Vegetables
- GRILLED NEW YORK SIRLOIN STEAK***  
Beurre Maître d' Hôtel; Mashed Potatoes,
Seasonal Vegetables

 Gluten Free  Vegetarian  No Sugar Added  Lactose Free  Fit Fare

 Our Fit Fare menu items combine natural flavor and balanced nutrition—without compromise.

Celebrity Cruises is proud to be DineAware™ committed. If you have any allergies or sensitivities to specific foods, please notify your Maitre D' before ordering.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.



DESSERT

BUCHE DE NOEL 🌲

Chocolate Mousse, Vanilla Crème Brulée,
Chocolate Sponge

APPLE STRUDEL 🌲

Rum Raisin Ice Cream

PETIT FOURS 🌲

A Selection of Domestic and
Imported Cheeses Served with
Crackers and Biscuits

CLASSIC FAVORITE DESSERT

APPLE PIE A LA MODE

with Vanilla Ice Cream

CRÈME BRULÉE

CHOCOLATE CAKE

Layers of Dulce De Leche and Chocolate Fudge

ICE CREAM & SORBET

ICE CREAM

Vanilla, Chocolate, Strawberry,
or Cherry Brandy

SORBET

Raspberry

LOW FAT FROZEN YOGURT

Mandarin

NO SUGAR ADDED ✨

Strawberry Ice Cream