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## Fred. Olsen Cruise Lines launches new themed nights

A highlight of Fred. Olsen cruises for many guests is the chance to dress up and join in the fun of a specially themed night . Helping to create a party atmosphere, menus and entertainment are all designed to tie in with the theme.

From July 2011, three colourful new themed nights will be introduced : Nautical Night ; Rock 'n' Roll Night ; and International Night . The latter celebrating the international nature of Fred. Olsen's cruises, guests and crews. In each case, guests will be encouraged to dress according to the theme and crew will also be suitably dressed. On those nights, Ships will be decorated in the appropriate style, while entertainment, quizzes and shows will all be themed in the same way . Additionally, special menus have been devised to reflect each theme, and the bars will serve appropriate drinks – such as 1950s style sodas and ' floats ' on Rock 'n' Roll Nights.

Themed night menus allow Fred. Olsen's chefs to be truly imaginative, and create dishes that are both delicious and fun.

The 'Anchors Away' menu for Nautical Nights has a strong emphasis on fish and seafood, with dishes including : 'Pirate's Platter' of beetroot-marinated gravadlax and avocado; 'Surf and Turf' , a favourite combination of rib-eye steak with giant prawns, and a starter of 'Cornish Crab Bisque'. Vegetarians are never forgotten, and they can delight in 'Porthole of Yorkshire Pudding' featuring veggie sausages and onion gravy.

The Rock 'n' Roll Night menu brings into play many of the top names from that rocking musical era. Dishes include a starter of 'Chuck Berry Salad' with cherry ('Berry') tomatoes, 'Great Balls of Fire' Jerry Lee Lewis, a tasty dish of spicy meatballs, and desserts like 'Tutti Frutti' Little Richard, featuring

candied fruit in an orange and vanilla sauce.

The International Night menu combines dishes from all over the world. On one menu, you may find starters of California Rolls and Thai Crab cakes, along with main dishes such as German 'Sauerbraten', a delicious beef dish, cheek by jowl with good old British Bangers and Mash, while vegetarians can enjoy Mexican 'Chimichangas' – vegetable tortillas.

The new Themed Nights will be available on board from the following dates:

- Black Watch W1109 to the North Cape and Russia, departing from Dover on 9th July 2011
- Braemar M1114 to the Baltic, departing from Dover on 2nd July 2011
- Boudicca D1114 to the Western Mediterranean, departing from Greenock on 14th July 2011
- Balmoral L1109 to Norway, departing from Southampton on 8th July 2011

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Fred. Olsen Cruise Line operates in the UK with four intimately sized ships for a more personal cruising experience.

## Contacts



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