



Innovative and flexible dining as new Iona restaurants are revealed

July 9, 2018

A "foodie" market, gastropub and laid back cocktail lounge will be among new dining and drinking options on board P&O Cruises new ship Iona.

The Keel and Cow will be a brand new concept for P&O Cruises guests to enjoy, serving perfectly cooked steaks chosen from a glass fronted dry aging fridge and British gastropub dishes. The clean lines of the design will offer incredible views through the three storey high glass walls of the Grand Atrium and will also be open for quick and convenient breakfasts, perfect for guests looking to be first off the ship on a port day.

The debut of a new 'foodie' market is another exciting development for P&O Cruises. The Quays piazza will be home to a wide range of self-service and "takeaway" venues, with a lively atmosphere for sociable dining. The Quays is set to be a buzzing destination that will offer cuisines from all around the world, from Asian street food to American diner classics.

With a choice of 30 different venues, many open from early morning until late at night, Iona's guests will enjoy the widest ever selection of places to eat and drink on a ship built exclusively for the British cruise holiday market

These imaginative new venues join P&O Cruises favourites that are already guaranteed a home on board Iona. Regular guests will be delighted to discover The Glass House with small plates, charcuterie and cheese as well as around 40 wines by the glass chosen by wine expert Olly Smith; the British-Med specialities in Epicurean; contemporary fine dining Indian in Sindhu and the best of British in Brodie's among a long list of restaurants, self-service choices, cafes and bars.

As part of a new approach to dining, Iona will exclusively offer Freedom Dining in all of its main restaurants, a first for P&O Cruises. The move is designed to give more flexibility to each and every guest. They can choose just where and with whom they want to eat, and when they will sit down for breakfast, lunch or dinner.

P&O Cruises senior vice president Paul Ludlow said: "Iona will bring new innovations and choice for our guests, but will also celebrate the best of P&O Cruises dining and drinking traditions. From intimate meals for two, to gatherings of friends and family, each day of a holiday on Iona will deliver an exciting journey of discovery through our widest ever selection of restaurants."

Iona is currently being built at the Meyer Werft shipyard in Papenburg and will be launched in May 2020. Holidays on Iona will go on sale in September 2018.

Ends

Note to editors: New renders and images are available to download on pocruises.assetbank-server.com

About P&O Cruises

P&O Cruises has a fleet of seven ships offering holidays tailored to British tastes combining genuine service, a sense of occasion and attention to detail, ensuring passengers have the holiday of a lifetime, every time. Britannia, a design-led 141,000 ton ship, was named by HM The Queen on March 10, 2015. Iona, a new 180,000 ton LNG-powered ship is on order for delivery in 2020 with a similar ship on order for delivery in 2022.

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