

## BRITANNIA RESTAURANT

### Lunch

#### ROYAL SPA SELECTION

Roasted Butternut Squash Soup 60/2/1 (v)

Chicken Breast with a Raspberry Mustard Crust, Buttered Spinach, a Julienne of Vegetables and a Fig Balsamic Vinegar 440/11/6

Fresh Fruit Plate 120/trace/6

#### APPETISERS AND SOUPS

Baby Shrimp with a Brandy Cocktail Sauce

Tian of Marinated Aubergine with Scallops, Peppers, Tomatoes and Aubergine Vinaigrette

Green Split Pea Soup with Malt Vinegar

Chilled Celery, Apple and Coconut Soup (v)

#### SALAD AND SANDWICH OF THE DAY

Garden Greens and Garlic Croutons with Aged Balsamic and Virgin Olive Oil Dressing (v)

Shredded Beef with Rocket and Tomato on Sour Dough Bread

A selection of Cold Meats is always available

#### WINE TO COMPLEMENT YOUR LUNCH

Pinot Grigio Luna, Cecilia Beretta, Veneto, Italy \$8.75 /150 ml glass

Rioja Reserva, Bodegas LAN, Rioja, Spain \$11.95 /150 ml glass

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### ENTRÉES

Pasta Rustica (v)

Fish Goujons in Guinness Batter with French Fries, Peas, Carrots and Rémoulade Sauce

Lamb Curry Kashmir with Onion Salad, Mango Chutney, Raita and Poppadoms

Stilton and Broccoli Quiche with a Gourmet Green Salad (v)



### DESSERTS

Classic Eton Mess with Summer Fruits

Cointreau and Baileys Mousse

Low Sugar Raspberry Jelly with Fruit Compote

Coconut, Brandy Fruit Cake Ice Creams, Mango Sorbet and Cherry Sauce

(v) - Denotes vegetarian choice

\* Whilst all the food we serve on board is prepared to the highest health and safety standards, Public Health Services have advised that consumption of raw or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you are sensitive to these products. Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before ordering. Please note that some of these dishes may contain nuts or nut extracts.