

BRITANNIA RESTAURANT

Dinner

ROYAL SPA SELECTION

Rocket Salad with Roasted Tomatoes and Parmesan Cheese 95/5/3 (v)

Chicken Stuffed with Sausage Meat served with Carrots, Steamed Bok Choy and Buttered Rice with a Fig Demi-glacé 390/13/2

Linzer Cake with Raspberry Coulis 115/4/2



APPETISERS AND SOUPS

Baby Prawn and Grapefruit Salad with Marie Rose Sauce

Chicken Liver Parfait with Red Onion Compote and Toasted Brioche

Deep-fried Brie in a Mushroom Breadcrumb Crust with Cranberry Sauce and Petit Salad (v)

Pumpkin Soup with Roasted Seeds (v)

Minestrone Genovese (v)

Chilled Apple and Yoghurt Soup (v)



SALAD

Baby Spinach, Grapefruit, Orange, Pecan Nuts and Red Onion with French Vinaigrette or Marie Rose Dressing (v)

THE VERANDA OFFERING AN EXPERIENCE OF EXQUISITE FRENCH CUISINE AND IMPECCABLE WHITE STAR SERVICE. BOOK YOUR TABLE TODAY BY CALLING 14319 OR VISITING ON DECK 2 IN THE GRAND LOBBY!



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ENTRÉES

Fettuccine with Whisky and Orange Cured Salmon, Green Peppercorns and Chopped Dill
Fillet of Cod with Snow Peas and Tomato, Boiled Potatoes, Asparagus, Cauliflower and a Warm Tomato and Chervil Vinaigrette
Roast Leg of Lamb with Creamed Savoy Cabbage, Roast Pumpkin, Lyonnaise Potato and Rosemary Sauce*
Seared Sirloin Steak with Bourbon Barbecue Sauce, Western Fries, Baby Corn and Green Beans*
Portobello Mushroom with Provençal Vegetables, Cherry Tomato Sauce and Mozzarella Cheese (v)
Twice-Baked Potato with Refried Beans, Guacamole and Salsa (v)

DESSERTS

Chocolate Marquise with Bitter Orange Coulis
Bacardi Lemon Crème Brûlée
Warm Apple Strudel with Brandy Sauce
Low Sugar Cranberry and Pecan Pie with Vanilla Sauce
Honey and Ginger, Coconut Ice Creams with Champagne Sorbet and Mango Sauce
A Selection of British and International Cheeses with Bread, Biscuits, Chutney, Dried Fruit and Nuts

WINE TO COMPLEMENT YOUR DINNER

Albarino A20 Bodegas Castro Martin, Galicia, Spain \$47.50/ bottle
Flint Rock Pinot Noir, Howard Park Leston, Mount Barker, Western Australia \$52.50/ bottle
Royal Tokaji, 6 Puttonyos, Hungary \$12.50/ glass

(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 determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before dining.

Please note that some of these dishes may contain nuts or nut extracts.

