

BRITANNIA RESTAURANT

Dinner

ROYAL SPA SELECTION

Roast Chicken and Vegetable Salad 165/5/3

Scallops with Artichoke Purée and Tomato Confit 235/8/5*

Lime Pots de Crème 175/6/trace



APPETISERS AND SOUPS

Crabmeat and Shrimp Gateau with Cucumber and Sour Cream

Confit of Duck Leg served with Brioche, Spiced Orange Chilli Chutney and Herb Mayonnaise

Steamed Buttered Asparagus with a Poached Egg and Hollandaise Sauce (v)*

Roasted Red Pepper and Tomato Soup (v)

French Onion Soup with a Cheese Crouton (v)

Chilled Mango Soup with Mint Oil (v)



SALAD

Frisée, Mâche, Rocket, Oak Leaf, Honey Pear and Tomato with a Raspberry Vinaigrette or Avocado 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!



BRITANNIA RESTAURANT

ENTRÉES

Roasted Mediterranean Vegetable Parcels with Sautéed Shrimps
Salmon and Wild Mushroom Wellington with Spinach, Baby Corn, Boiled Potatoes and an Artichoke and Tarragon Beurre Blanc
Oven Roasted Turkey with Pigs in Blankets, Roast Potatoes, Brussels Sprouts, Carrot Batons, Turkey Gravy and Cranberry Sauce
Chateaubriand with a Wild Mushroom Turnover, Gratin Dauphinoise and Béarnaise Sauce*
Caramelised Leek and Goat's Cheese Tart with Parsley Oil and Mesclun Salad (v)
Tuscan Vegetable Crêpes (v)

DESSERTS

Iced Grand Marnier Parfait with Orange Sauce
Chocolate Croquant Royale with Chocolate Sauce
Lemon and Vanilla Soufflé with Limoncello Sauce*
Low Sugar Chocolate Fudge Brownie with Vanilla Sauce
Rum and Raisin and Maple Walnut Ice Creams with Lemon Sorbet and Toffee Sauce
A Selection of British and International Cheeses with Bread, Biscuits, Chutney, Dried Fruit and Nuts

WINE TO COMPLEMENT YOUR DINNER

Chateau Bonnet, Reserve Blanc, Entre-Deux-Mers, Bordeaux, France \$37.50/ bottle
PSI, Peter Sisseck, Ribero del Duero, Spain \$65.00/ bottle
Pacherenc du Vic-Bilh, Cunard Private Label, South-West France \$8.50/ 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.

