

BRITANNIA RESTAURANT

Dinner

ROYAL SPA SELECTION

Radicchio and Fennel Salad 65/5/2 (v)

Peppers stuffed with Aubergine, Raisins, Fennel Couscous and Toasted Pine Nuts with Haricots Verts and a Marinara Sauce 315/10/10 (v)

Orange Pound Cake 180/6/trace



APPETISERS AND SOUPS

Smoked Duck Breast* with Spiced Poached Pineapple and a Sweet and Sour Sauce

Grilled Aubergine, Tomato and Mozzarella Roll with Roasted Pine Nuts and Basil Pesto (v)

Prawn and Salmon Cake with Sweet Chilli Sauce

Cream of Celeriac Soup (v)

Chicken Consommé with Quenelles and Leek

Chilled Pear and Honey Soup (v)



SALAD

Gourmet Greens, Cherry Tomatoes and Grated Carrot with Thousand Island or Carrot and Ginger Dressing (v)

THE VERANDAH 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

Penne Arrabiata (v)

Steamed Sea Bass with Bok Choy, Cherry Tomato Confit, Turned Potatoes and Glazed Carrots served with a White Wine Beurre Blanc

Corn Fed Chicken Supreme with Goat's Cheese and Parma Ham served with Creamed Potato, Petit Pois à la Française and a Lemon and Coriander Jus

Loin of Venison* with Pommes William, Braised Red Cabbage, Glazed Pear, Carrot Fondant, and Juniper Jus

Baked Vegetable Biryani served with Raita, Poppadoms and Chutneys (v)

Garden Vegetable Tian with Creamed Spinach and Cherry Tomatoes (v)

DESSERTS

Amaretto Crème Brûlée with Hazelnut Financier and Chocolate Sauce

Key Lime Pie

Chocolate Volcano Cake with White Chocolate Ice Cream

Low Sugar Vanilla Panna Cotta

Banana and Pecan Cheesecake, Vanilla Ice Creams, Orange Sorbet and Kiwi Sauce

A Selection of British and International Cheeses with Bread, Biscuits, Chutney, Dried Fruit and Nuts

WINE TO COMPLEMENT YOUR DINNER

Bourgogne Blanc Les Setilles Olivier Leflaive, Burgundy, France \$50.00/ bottle

Adobe Red, Clayhouse Wines, Central Coast, USA \$50.00/ bottle

Cabernet Franc Icewine, Peller Estate, Niagara, Canada \$19.95/ 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.

