

# BRITANNIA RESTAURANT

Dinner

## ROYAL SPA SELECTION

Sesame Noodle Salad 125/5/2 (v)

Szechuan Chicken with Basmati Rice, Steamed Bok Choy and Glazed Carrots 324/6/3

Poppy Seed Cake with Vanilla Sauce 156/7/1



## APPETISERS AND SOUPS

Smoked Salmon Mousse Parcel with Marinated Cucumber Relish\*

Roasted Bell Peppers with Asparagus, Herb Oil and Cherry Tomato Dressing (v)

Tempura Prawns with Radish Slaw, Sweet Chilli Sauce and Garlic Mayonnaise

Potato Soup with Cheddar Cheese and Bacon

Consommé Celestine

Gazpacho (v)



## SALAD

Celery, Artichoke and Hearts of Palm with a Fine Herb Vinaigrette or Honey and Mustard 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

Tagliatelle Chasseur with Mushrooms, Tomato, Tarragon and Chervil (v)

Baked Cod Fillet Viennoise with a Mushroom and Tomato Crust, Turned Potatoes, Spinach, Broccoli, Vichy Carrots and Champagne Beurre Blanc

Tamarind Glazed Loin of Pork with Sticky Rice, Carrots and Bok Choy

Braised Daube of Beef Bourguignon with Creamed Potatoes, Glazed Carrots and Broccoli

South Western Crêpes with Fontina Cheese, Asparagus, Grilled Courgette and a Creamy Tomato Sauce (v)

Aubergine and Spinach Lasagne with Garlic and Herb Ciabatta (v)

## DESSERTS

Cappuccino Cheesecake with Chocolate Sauce

White and Dark Chocolate Profiteroles with Raspberry Coulis

Bananas Fosters with Rum and Raisin Ice Cream

Low Sugar Pineapple Upside-down Cake with Pineapple Compote

Strawberry and Mint Choc Chip Ice Creams with Blackcurrant Sorbet and Caramel Sauce

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

## WINE TO COMPLEMENT YOUR DINNER

Le Haut de la Garde, Claude Papin, Château Pierre Bise, Loire Valley \$50.00/ bottle

Rioja Reserva, Bodegas Zugober, Rioja, Spain \$50.00/ bottle

30 Years Old Tawny Port, Sandeman, Portugal \$16.50/ 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.

