

BRITANNIA RESTAURANT

Dinner

ROYAL SPA SELECTION

Antipasto with Mozzarella, Marinated Asparagus and Olives 135/6/3 (v)

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

Mexican Chocolate Banana Cake with Chocolate Sauce 161/3/2



APPETISERS AND SOUPS

Soused Mackerel with Fennel Bavarois and Sauce Vierge

Duck Liver Terrine with Red Onion Chutney

Sweet Potato and Cauliflower Turnover with Cauliflower Cheese Slice (v)

Asparagus and Chervil Velouté (v)

Consommé Madrilène

Chilled Cherry Soup (v)



SALAD

Crisp Romaine Lettuce, Avocado and Citrus Fruit with a Herb Vinaigrette or Creamy Parmesan 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

Fusilli with Rocket, Fresh Tomatoes, Kalamata Olives and Parmesan (v)

Pan-Seared Orange Roughy with Caper Brown Butter, Creamed Parsley Potatoes, Braised Fennel and Wilted Spinach

Medallions of Pork Fillet wrapped in Bacon with Dauphinoise Potatoes, Sautéed Wild Mushrooms, Green Beans and Caramelised Pearl Onions with a Mustard Sherry Sauce

Grilled Sirloin Steak* au Poivre with Pont Neuf Potatoes, Baked Tomato and Green Beans wrapped in Bacon

Grilled Vegetables with Parmesan Whipped Potatoes and Garlic Spinach (v)

Marinated Baby Vegetables with Tempura Spring Onions, Steamed Rice and Herb Oil (v)

DESSERTS

Lemon Meringue Pie with Crunchy Lemon Zest

Cream Caramel Cake with Cherry Compote

Warm Apple and Apricot Tart with Custard

Low Sugar Black Forest Cake with Cherry Compote

Maple Nut and Chocolate Ice Creams, Strawberry Frozen Yoghurt and Toffee Sauce

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

WINE TO COMPLEMENT YOUR DINNER

Vouvray, Clos Berger, Loire Valley, France \$40.00/ bottle

Corney & Barrow Saint-Émilion, Bordeaux, France \$52.50/ 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.

