

# BRITANNIA RESTAURANT

Dinner

## ROYAL SPA SELECTION

Spinach and Pear Salad with a Rosemary Vinaigrette 85/5/2 (v)  
Seared Beef Tenderloin with Mashed Red Skin Potatoes, Ratatouille, Truffle Jus and Cress Salad 340/14/3  
Orange Pound Cake with Orange Segments and Citrus Sauce 180/6/trace



## APPETISERS AND SOUPS

Smoked Chicken Breast with Nectarine Chutney  
Creamed Cheese Quenelle with Marinated Tomatoes and Basil Dressing (v)  
Smoked Trout and Pea Tart with Roasted Tomatoes and Horseradish Sauce  
Roasted Tomato Soup with Basil Cream (v)  
Beef and Barley Broth with Root Vegetables  
Chilled Strawberry and Peach Soup (v)



## SALAD

Celery, Artichoke and Hearts of Palm Salad 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!



# BRITANNIA RESTAURANT

## ENTRÉES

Portobello Mushroom Parcels with a Cream Tomato Sauce (v)  
Grilled Tuna Steak Niçoise with Parsley and Lemon Pesto and New Potatoes  
Medallions of Pork Fillet with Celeriac Dauphinoise, Creamed Savoy Cabbage, Roasted Celeriac and Grain Mustard Jus  
Roast Pheasant Breast\* with Hasselback Potatoes, Pumpkin and Rosemary Purée, Red Cabbage, Brussels Sprouts and Puy Lentil Jus  
Spinach, Feta and Mushroom Strudel with Thai Red Curry Sauce and Basmati Rice(v)  
Courgette and Eggplant Piccata with Couscous and Marinara Sauce (v)

## DESSERTS

Port Wine Poached Fig with Fromage Blanc Mille Feuille  
Blueberry Cream Pie with Fruit Compote and Vanilla Ice Cream  
Chocolate Soufflé\* with Chocolate Sauce  
Low Sugar Rhubarb and Strawberry Crumble  
Peach and Mango, Rum and Raisin Ice Creams, Champagne Sorbet and Raspberry Sauce  
A Selection of British and International Cheeses with Bread, Biscuits, Chutney, Dried Fruit and Nuts

## WINE TO COMPLEMENT YOUR DINNER

Riesling Urstück Trocken, Paulinshof, Mosel, Germany \$50.00/ bottle  
Syrah, Milestones Series, Crossroads, Hawkes bay, New Zealand \$50.00/ 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.

