

# BRITANNIA RESTAURANT

Dinner

## ROYAL SPA SELECTION

Smoked Trout with Tomatoes in a Herb and Balsamic Dressing 145/5/2\*

Oriental Duck Breast with Coconut Sauce 205/10/trace

French Vanilla Cheesecake with Mango Coulis and Chocolate Sauce 121/2/trace



## APPETISERS AND SOUPS

Seafood Salad with Avocado and Citrus Cocktail Sauce

Green Asparagus with Pink Grapefruit, Beetroot Mayonnaise and Citrus Dressing (v)

Sautéed Chicken Livers\* with a Crisp Hen's Egg\*, Bacon and Chicken Vinaigrette

Cream of Chicken Soup with Pistachio and Truffle Essence

Russian Consommé with Cep Mushroom Ravioli

Chilled Yoghurt and Blueberry Soup (v)



## SALAD

Mixed Garden Greens and Goat's Cheese Crouton with Ranch or Cucumber and Dill 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

- Mushroom Risotto with Mascarpone, Asparagus and a Parmesan Tuille (v)  
Plaice Fillet with Creamed Potatoes, Spinach, Carrot Batons and a Dill Mustard Sauce  
Roast Vermont Turkey with Roast Potatoes, Stuffing, Brussels Sprouts, Carrots and Sage Gravy  
Braised Lamb Shank with Creamed Potatoes, Roasted Root Vegetables and Broccoli, with a Red Wine Sauce  
Vegetable Wellington with Glazed Shallots and a Chive Cream Sauce (v)  
Carrot, Pea and Bean Biryani with Fried Onions, Mint Raita and Poppadoms (v)

## DESSERTS

- Viennese Walnut Apple Tort with Vanilla Sauce  
Iced Strawberry and Frangelico Parfait with Strawberry Sauce  
Warm Chocolate Brownie Pudding with Sauce Anglaise  
Low Sugar Berry Mousse with a Berry Compote  
Coconut, Brandy Fruit Cake Ice Creams, Mango Sorbet and Cherry 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.

