

# BRITANNIA RESTAURANT

Dinner

## ROYAL SPA SELECTION

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

Grilled Salmon, Roasted Potatoes and Bok Choy with a Rutabaga Sauce 330/8/7

Apple Strudel 160/4/2



## APPETISERS AND SOUPS

Smoked Salmon\* Cannelloni with Cream Cheese and Pickled Cucumber

Chicken and Leek Terrine with Radish, Apple, Beetroot and French Mustard Mayonnaise

Wild Mushroom and Tarragon Tart with a Mushroom and Garlic Purée, Parmesan Crisp, Mixed Leaf Salad and Horseradish Sauce (v)

Cream of Broccoli with Stilton (v)

Chicken Noodle Soup

Chilled Orange and Mandarin Soup (v)



## SALAD

Oak Leaf, Lollo Rosso and Iceberg Lettuce with Onions and Cherry Tomatoes with a Blue Cheese Dressing or Fine Herb Vinaigrette (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

- Turkey and Sausage Ravioli with Pancetta and Parmesan Broth  
Fillet of Red Snapper with Vegetable and Basil Tagliatellè, Crispy Squid, Bok Choy and Coconut Sauce  
English Roast Beef\* with Pan Gravy, Roast Potatoes, Yorkshire Pudding, Broccoli and Horseradish Sauce  
Red Legged Partridge\* with Braised Puy Lentils, Asparagus, Roasted Squash, Salted Caramel Walnuts and Cumin Scented Jus  
Spring Vegetable Brioche Tart with Grilled Asparagus, Goat's Cheese and a Black Olive and Herb Dressing (v)  
Moroccan Vegetable Tahini with Couscous and Harissa Sauce (v)

## DESSERTS

- Vanilla Panna Cotta with Raspberry and Mango Sauce  
Lime Chiffon Pie with Tequila Fruit Salsa  
Sticky Toffee Pudding with Caramel Sauce and Vanilla Ice Cream  
Low Sugar Chocolate Mousse  
Pistachio and Coffee Ice Creams, Raspberry Sorbet and Praline Sauce  
A Selection of British and International Cheeses with Bread, Biscuits, Chutney, Dried Fruit and Nuts

## WINE TO COMPLEMENT YOUR DINNER

- Verdejo, Marqués De Riscal, Limousin, Rioja, Spain \$45.00/ bottle  
Cote Du Rhone Villages, Caves St Pierre, Rhone Valley, France \$42.50/ bottle  
Tokaji Aszu 6 Puttonyos, Disznoko, Hungary \$17.95/ 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.

