

# BRITANNIA RESTAURANT

Dinner

## ROYAL SPA SELECTION

Cauliflower Panna Cotta 65/5/2 (v)

Chicken Breast in Buttermilk with Carrot Batons, Steamed Bok Choy and a Sweet Corn Sauce 395/9/4

Lemon Poppy Seed Cake with Vanilla Sauce 180/6/trace



## APPETISERS AND SOUPS

Roast Beef and Boursin Roulade with Potato Salad and Pickled Gherkins

Avocado and Tomato Tian with Belgian endive and Blue Cheese Dressing (v)

Boudin of Chicken with Asparagus Purée, Charred Asparagus and Lentil Vinaigrette

Cream of Roasted Parsnip Soup (v)

Oxtail Soup with Vegetables

Chilled Pina Colada Soup (v)



## SALAD

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

- Beef Tortellone with Sundried Tomatoes and a Creamy Mushroom Sauce  
Pan-fried Fillet of Sea Bass with Bok Choy, Stir-fried Vegetables and Sesame Noodles  
Loin of Lamb\* en Croûte with Ratatouille, Dauphinoise Potatoes, Creamed Spinach and a Rosemary Jus  
Chicken Curry with Basmati Rice, Cucumber Raita, Naan Bread and Poppadoms  
Baked Vegetable Biryani with Raita, Poppadoms and Condiments (v)  
Aubergine and Mozzarella Gratin with Creamy Polenta, Asparagus Spears and Pesto Sauce (v)

## DESSERTS

- Chestnut Parfait with Amaretto Sauce  
Chocolate Nougat Slice with Caramel and Chocolate Sauce  
Tuscan Coffee and Hazelnut Cake with Mascarpone and a Red Plum Sauce  
Low Sugar Fresh Fruit Tart with Raspberry Coulis  
Strawberry and Mint Choc Chip Ice Creams, Lemon Sorbet and Caramel Sauce  
A Selection of British and International Cheeses with Bread, Biscuits, Chutney, Dried Fruit and Nuts

## WINE TO COMPLEMENT YOUR DINNER

- Adobe White, Clayhouse Wines, Central Coast, California, USA \$50.00/ bottle  
Rioja Gran Reserva Marques de Riscal, Rioja, Spain \$97.50/ 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.

