

# BRITANNIA RESTAURANT

Dinner

## ROYAL SPA SELECTION

Spinach and Pear Salad with Rosemary Vinaigrette 85/5/2 (v)

Chicken Breast with a Raspberry Mustard Crust, Buttered Spinach, Julienne of Vegetables and a Fig Balsamic Vinegar 440/11/6

Coffee Crème Anglaise 138/1/0



## APPETISERS AND SOUPS

Tamarind Glazed Duck Breast\* with Confit Orange Puree and Green Bean Salad

Crab, Avocado and Tomato Salad with Espelette Chilli Oil

Vegetable and Mango Spring Rolls with Papaya, Lime and Chilli Dipping Sauce (v)

Vegetable Bisque with Truffle Cream (v)

Chicken Consommé with Vermicelli

Chilled Strawberry and Peach Soup (v)



## SALAD

Celery, Artichokes 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!



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## ENTRÉES

Roasted Vegetable Ravioli with Mushroom Ragout (v)

Fillet of Lemon Sole with Braised Fennel, Potato Wedges, Confit Cherry Tomato and Buttered Carrot with a Shellfish Sauce

Roast Prime Rib of Beef\* with Broccoli, Roasted Root Vegetables, Baked Potato and Sour Cream and Natural Gravy

Saddle of Venison\* with Carrot, Braised Red Cabbage, Roast Potatoes, Green Beans, Earl Grey Raisins and Venison Sauce

Potato and Root Vegetable Gratin with Pecorino Romano and a Watercress Coulis (v)

Confit of Shallots, Garlic and Mascarpone Flan with Balsamic Syrup (v)

## DESSERTS

Strawberry and Champagne Parfait with Berry Compote

Chocolate Truffle Cake with Chocolate Sauce

Warm Treacle Pudding with Custard

Low Sugar Lemon Cheesecake with Orange Segments

Honey and Ginger, Strawberry Ice Creams, Raspberry and Mango Sorbet with Toffee Sauce

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

## WINE TO COMPLEMENT YOUR DINNER

Valdivieso Single Vineyard Wild Ferment Sauvignon Blanc, Chile \$50.00/ 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.

