

BRITANNIA RESTAURANT

Dinner

ROYAL SPA SELECTION

Italian Griddled Portobello and Radicchio Salad 100/6/2 (v)

Lamb* Chops with Pomegranate Molasses, Grilled Polenta and Roasted Fennel 415/15/4

Lemon Chiffon 150/5/2



APPETISERS AND SOUPS

Salmon Rilette with Pickled Cucumber, Wasabi Mayonnaise and a Soy and Honey Dressing

Chicken Liver Parfait with Green Bean Salad and Toasted Walnut Bread

Roasted Vegetable Tart with a Goat's Cheese Glaze and Tomato Vinaigrette (v)

Mushroom Soup with Candied Garlic (v)

Chicken and Noodle Soup with Lime Leaves

Chilled Vichyssoise (v)



SALAD

Marinated Sliced Plum Tomatoes with Kernel Corn, Beans and Red Onion with a Red wine Vinaigrette or Whole Grain Mustard Vinaigrette (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

Penne Pasta with Prawns in a Plum Tomato and Garlic Sauce

Blackened Sea Bream with Cajun Rice, Butternut Squash Purée, Buttered Courgettes and Black Eyed Bean Salsa

Breaded Chicken Francese with Pancetta, Chive Mash, Carrots, Courgette and a Lemon and Coriander Jus

Grilled Beef Tenderloin* with Braised Pearl Onions, Bacon, Mushrooms, Pommes Anna Potatoes, Buttered Spinach and a Thyme Scented Jus

Wild Mushroom and Gouda Tart with Confit Cherry Tomatoes (v)

Vegetable Strudel with a Corn and Herb Cream Sauce, Roasted Tomato and Asparagus (v)

DESSERTS

Chocolate Mousse Cake with a Praline Centre

Key Lime Pie with a Citrus Sauce

Crêpes Suzette with Vanilla Ice Cream

Low Sugar Wild Berry Cake with Fruit Compote

Coconut, Dulce de Leche Ice Creams with Champagne Sorbet and Mango Sauce

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

WINE TO COMPLEMENT YOUR DINNER

Crozes-Hermitage Blanc, Les Gravières, Jean-Luc Colombo, Northern Rhône \$52.50/ bottle

Château Trillol, Corbières, France \$55.00/ bottle

Pinot Noir Beerenauslese, Willi Opitz, Austria \$15.50/ 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.

