

BRITANNIA RESTAURANT

Dinner

ROYAL SPA SELECTION

Waldorf Salad 120/2/3 (v)

Haddock Fillet with Tomatillo Salsa 371/15/4

Tiramisu 160/8/trace



APPETISERS AND SOUPS

Walnut Crusted Smoked Salmon Cheesecake with Petit Salad and a Creamy Caper Dressing*

Foie Gras, Duck Confit and Artichoke Terrine with Saffron Herb Aioli

Escargots Bourguignon with a Garlic and Herb Butter

Tortilla Soup (v)

Beef Consommé with Truffle Royale and Chervil

Chilled Apple and Yoghurt Soup (v)



SALAD

Mixed Gourmet Lettuce Leaves, Asparagus, Mushrooms, Olives, Tomatoes,

Red Onion and Mozzarella with Aged Balsamic and Virgin Olive Oil Dressing or Raspberry 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

Mediterranean Vegetable Lasagne with Garlic Bread (v)
Lobster Tail with Jumbo Shrimp in a Sesame Crust with Asparagus and Parmesan Tomato Pilaf Rice
Duck* a l'Orange with Hazelnut Croquette Potatoes, Panache of Vegetables and Green Beans
Fillet of Beef* Wellington with Roast Potatoes, Asparagus, Glazed Vegetables and Périgourdine Sauce
Tofu Steak au Poivre with Bok Choy and Spring Onion Rice (v)
Homemade Spanakopita with Tomato Coulis and Rocket Salad (v)

DESSERTS

Coconut and Pineapple Mousse with Passion Fruit Sauce and Coconut Caramel
Macadamia and Ricotta Crème Brûlée with a Macadamia Brandy Snap
Baked Alaska with Flambéed Morello Cherries
Low Sugar Chocolate Mousse with Vanilla and Chocolate Sauce
Chocolate, Banana and Pecan Cheesecake Ice Creams with Orange Sorbet and Chocolate Sauce
A Selection of British and International Cheeses with Bread, Biscuits, Chutney, Dried Fruit and Nuts

WINE TO COMPLEMENT YOUR DINNER

Vino Spumante Rosé, Valdo Origine, Brut Non Vintage, Treviso, Italy \$35.00/ bottle
Quinta de Chocapalha Tinto, Estramadura, Portugal \$50.00/ 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.

