

# Princess Grill.

## À La Carte.



### APPETISERS.

Devon Crab Scotch Egg  
Celeriac Remoulade Lemon Confit, Puffed Rice

Poached Ham Hock  
Pineapple and quail eggs\*

Salad of Marinated Celeriac  
Baby leeks, carrots and sauce gribiche

Classic Caesar Salad  
Garlic croutons and shaved Parmesan

Pacific Jumbo Shrimp Tempura  
Mango and chilli sauce

Cornish Crab, Crayfish and Caviar\* Cocktail  
Avocado and sweet tomato jelly

Rilette of Loch Duart Salmon  
Granny Smith Mayonnaise

Vegetarian. Gluten free.

Some of our dishes may contain allergens including nuts or nut extracts. Information pertaining to allergies and intolerances available on request.

\*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

Sailing with confidence – this menu has been sanitised.



# Princess Grill.

## À La Carte.



### ENTRÉES.

Fillet of Atlantic Cod

Peas and bacon, potato fondant, malt vinegar caramel and a smoked bacon emulsion ⑧

Langoustine Ravioli with Crisp Chicken Leg

Young Turnips, Baby Spinach, Light Chicken and Vanilla Jus

Pan-roasted Corn Fed Chicken Breast

Potato and thyme rösti, buttered baby vegetables and wild mushroom ragoût

Loin of Dorset Lamb\* Provençale and Confit Shoulder Boulangère

Fennel purée, cocoa beans and tapenade jus

28 Day Aged USDA Beef Tenderloin\*

Fricassée of wild mushrooms, green beans and red wine jus ⑧

Tofu Tempura

Sour cucumber purée, baby carrots and seaweed ash ⑨

*Please order the below dish with your Maître D' during lunchtime hours*

Dover Sole Meunière or Grilled, served at your table

Parsley potatoes and braised orange fennel

Roast Duck à l'Orange for two, carved at your table

Braised red cabbage, parsnip and apricot croquette

Roast Rack of Dorset Lamb\* for two, carved at your table

Dauphinoise potatoes, smoked garlic, Savoy cabbage and thyme jus

