Princess Grill.

À La Carte.



APPETISERS.

Devon Crab Scotch Egg Celeriac Remoulade Lemon Confit, Puffed Rice

> Poached Ham Hock Pineapple and quail eggs* ®

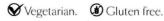
Salad of Marinated Celeriac Baby leeks, carrots and sauce gribiche ③ �

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

> Rillette of Loch Duart Salmon Granny Smith Mayonnaise ®



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.



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Fillet of Atlantic Cod

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

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 Boulangére Fennel purée, cocoa beans and tapenade jus

28 Day Aged USDA Beef Tenderloin*
Fricassée of wild mushrooms, green beans and red wine jus ®

Tofu Tempura

Sour cucumber purée, baby carrots and seaweed ash 🍑

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

Dover Sole Meuniére 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

