

Princess Grill.

Dinner.

APPETISERS.

Carrot Sweet Potato and Feta Fritters

Baby vegetables and lime yoghurt 

Loch Fyne Traditional Smoked Salmon*

Grapefruit, radish and dill

Terrine of Ham Knuckle

Pickled red cabbage and creamed horseradish

Roasted Heirloom Carrots

Ginger and lime    

SALAD.

Cobb Salad

Avocado, smoked bacon, turkey, Stilton, tomato and ranch dressing

SOUPS.

Cream of Roasted Cauliflower

Chinese five spice  

Beef Consommé

Barley and vegetables

 Wellness option.  Plant-based.  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.



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ENTRÉES.

Pan-fried Scallops Dusted

Old bay spice, cauliflower purée, saffron and lime burro fuso sauce

Grilled New York Strip Steak* au Poivre

Pak choy, French fries and green peppercorn and Brandy sauce

Scandinavian Arctic Char

Buttered cucumber, new potatoes and sauce Hollandaise

Spiced Courgette Kofta

Tomato and chilli and coconut sauce 

Marinated Baby Vegetables

Tempura spring onions, steamed rice and herb oil  

DESSERTS.

Warm Bakewell Tart

Crème anglaise

Coffee Parfait

Espresso foam, deep fried chocolate ganache,
cardamom mascarpone and a pulled coffee tuile

Lemon and Lavender Cake Clotted Cream

Poached apple, vanilla sable and crystallised lavender flowers

Vanilla Cheesecake

Strawberry and vanilla salsa   

Choice of Ice Creams:

Coffee and Coconut Ice Cream

Grape fruit Sorbet and Cherry Sauce

CHEESE TROLLEY.

A Selection of International Cheese with Fine Biscuits, Fruits and Artisan Breads

