

Princess Grill.

Dinner.



APPETISERS.

Herb Gnocchi

Garlic, cherry tomatoes, Parmesan and tarragon sauce

Loch Duart Salmon* Tartare

Pickled cucumber, caviar* and pumpernickel bread

Serrano Ham

Roast fig and celeriac salad and aged Manchego cheese

Beetroot Salad

Pickled blackberries and sticky walnuts

SALAD.

Romaine Lettuce

Tomato, cucumber, hard boiled eggs*, olives and carrot and ginger

SOUPS.

Roasted Celeriac Soup

Stilton

Duck Consommé

Wild mushroom

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.

Coconut Crusted Shrimps Pineapple
Scallion rice, sweet chilli mango ketchup and prawn crackers

Fillet Steak
Crab Oscar, Pont Neuf potatoes, wild mushroom and asparagus

Fillet of Atlantic Halibut
Crisp fennel and dill, celeriac rémoulade and a caramelised orange butter sauce

Spinach and Feta Parcels
Gruyère cheese sauce and seasonal vegetables ✓

Thai Green Vegetable Curry
Jasmine rice 🌱🌱🌱

DESSERTS.

Warm Chocolate Brownie Pudding
Chocolate and raspberry sauce

Almond Glace
Spiced doughnuts, orange curd and Amarula and hazelnut ice cream

Earl Grey Mousse
Cinnamon sablé, orange peel, cocoa nib tuile, lemon curd and orange sorbet

Dark Chocolate
Mousse, chamomile jelly, passion fruit and coco nibs 🌱🌱🌱

Choice of Ice Creams:
Peach and Mango, Rum and Raisin and Vanilla Frozen Yoghurt with Caramel Sauce

CHEESE TROLLEY.

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

