

Gala Dinner.



APPETISERS.

Thai Vegetable Spring Roll Rice noodle salad and tangy cashew sauce **②**

Beetroot and Crisp Truffled Ricotta Salad Pea and mint dressing ❤

Duck Pâté en Croûte Orange salad and balsamic and date relish

Smoked and Cured Fish*
Creamed smoked trout, horseradish mayonnaise, gravadlax tartare, roulade of smoked salmon and Cornish crab served with crisp bread

 $\label{eq:constant} Roasted\ Peppers \\ Sumac\ yoghurt,\ charred\ courgette\ and\ toasted\ almond\ \ \textcircled{\$}\ \textcircled{\$}\ \ \r$

SALAD.

Bulgur Wheat Salad Pomegranate, Almonds, Edamame and Citrus

SOUPS.

Vegetable Bisque **V**

Lobster Bisque with Aged Cognac

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.



Princess Grill.

Gala Dinner.



ENTRÉES.

King Prawn Korma
Lemon flavoured Jasmin rice and fine Indian inspired condiments

Fillet of Beef Wellington*
Roast potatoes, asparagus and glazed vegetables with sauce périgourdine

Grilled Loch Duart Salmon Clams, peppers, chorizo, carrots, star anise and tomato broth

Glazed Barbary Duck Breast *
Leg pastille, swede purée, red cabbage and spicy duck jus

Vegetable Vol-au-vent Baby spinach and truffle Hollandaise ❤

Lemon Sole Bonne Femme Creamy mushroom sauce, mashed potatoes and fleurons

Miso Grilled Aubergines
Sticky rice and pickled cucumber ❸ ❖ ❖

DESSERTS.

Baked Alaska Flambéed Morello cherries

Bitter Chocolate Cremeaux
Oat and chocolate crumbs, peanut espuma and soy milk sorbet

Iced Grand Marnier Parfait
Orange and olive oil cake, orange sauce and fennel ice cream

Chilled Cinnamon Rice Pudding Clementine and shaved chestnuts

Choice of Ice Creams: Strawberry, Coconut Ice Creams and Grapefruit Sorbet with Peach Sauce

CHEESE TROLLEY.

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

