

Princess Grill.

Dinner.

APPETISERS.

Thai Vegetable Spring Roll, Rice noodle salad and tangy cashew sauce ✓

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, gravlax tartare, roulade of smoked salmon and Cornish crab served with crisp bread

Roasted Peppers, Sumac yoghurt, charred courgette and toasted almond 🌱🌱🌱

SALAD.

Bulgur Wheat Salad, Pomegranate, almonds, edamame and citrus ✓

SOUPS.

Roasted Cauliflower Soup, Lyburn cheese croûte ✓

Lobster Bisque with Aged Cognac

ENTRÉES.

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 ✓

Classic Coquilles Saint-Jacques, Glazed scallops gratinated in a gruyère cheese sauce with creamed Maris piper potato

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

Miso Grilled Aubergines, Sticky rice and pickled cucumber kimchi 🌱🌱🌱

DESSERTS.

Baked Alaska, Flambéed Morello cherries

Bitter Chocolate Crèmeux, 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:

Coffee, chocolate ice cream with strawberry frozen yoghurt and caramel sauce

CHEESE TROLLEY.

Selection of award Winning Artisan Cheese, Hand Crafted Biscuits, Quince Jelly, Fruit Toasts and Condiments



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Sausage and Duck Liver Roll, Red peperonata and pine nut dressing
Twice Baked Goat's Cheese Soufflé, Roasted beetroots and rosemary bruschetta ✓
Chicken, Smoked Ham and Apricot Terrine, Honey mustard tarragon mayonnaise Ⓢ
Salmon Niçoise Salad, French dressing
Green Vegetable Tartare, Peppered crackers Ⓢ ♻️ 🌿

SALAD.

Minted Melon, Prosciutto and tomato salad, soft herb dressing Ⓢ

SOUPS.

Sweetcorn Chowder, Spiced popcorn Ⓢ
Cullen Skink

ENTRÉES.

Braised Lamb Shank in rich Red Wine Sauce, Honey and thyme glazed baby root vegetables and caramelised onion creamed potatoes
28 Day Aged Onley Grounds Chateaubriand of Beef*, Gratin potatoes and sauce Béarnaise
Fillet of Wild Atlantic Halibut, Brown shrimp, pickled cucumber, new potatoes and dill Hollandaise
Ballotine of Corn Fed Chicken, Quail, pistachio and truffle mousseline, gaufrette potatoes and cider jus
Chestnut Mushroom Wellington, Château potato, celeriac fondants, creamed spinach and vegetarian gravy ✓
New England Half Split Lobster, Sauce Mornay, Parmesan pangrattato, creamed potatoes and a medley of green vegetables
Mushroom, Chestnut and Cranberry Tart, Roasted Mediterranean vegetables ♻️ 🌿

DESSERTS.

Warm Cherry Jubilee, Buttermilk pancakes and vanilla ice cream
Strawberry Delice, Mascarpone and basil sorbet, strawberry meringues and vanilla cream
Caramelised White Chocolate Profiteroles, Balsamic meringue, black fig, coffee ice cream and pistachio
Pear and Ginger Cake, Pine nut cream, rosemary caramel Ⓢ ♻️ 🌿
Choice of Ice Creams:
Chocolate, raspberry ripple ice cream and lemon sorbet with mango sauce

CHEESE TROLLEY.

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Macaroni Cheese, Garlic, wild mushrooms and truffle ✓

Oak Smoked Chicken, Avocado and Waldorf salad

Cured Chalk Stream Farm Trout, Juniper, cucumber and rose yoghurt
White Radish and Asian Slaw Salad, Peanut dressing and coriander 🍴🍷🌿

SALAD.

Baby Leaf and Soft Herb Salad, Orange vinaigrette ✓

SOUPS.

Roasted Tomato Soup, Basil oil ✓

Asian Style Chicken Broth, Sweetcorn and egg white

ENTRÉES.

2 Way Shrimp, Grilled Garlic and Herb Skewer Crispy Bang Bang Shrimp, Tomato,
Lime and Coriander Rice with Sriracha and Mango Sauce
Grilled USDA 28 Day Aged T-Bone Steak*, Chimichurri, French fries, crispy onions and courgettes

Grilled Fillet of Loch Duart Salmon, Asparagus, parsley potatoes and chive butter sauce

Chickpea, Spinach and Coconut Curry, Jasmine rice, raita and naan bread ✓

Roasted Cauliflower, Baby gem, carrot, broccoli and potato crisp 🍴🍷🌿

DESSERTS.

"Apple Strudel", Brûléed warm vanilla custard and apple compote hidden beneath shards of strudel pastry

Dark Chocolate Ganache, Salted caramel ice cream, passion fruit gel and popcorn tuile 🍴

Lemon and Lavender Cake, Clotted cream, poached apple, vanilla sablé and crystallised lavender flowers

Frozen Soufflé, Mango and passion fruit 🍴🍷🌿

Choice of Ice Creams:

Strawberry and mint choc chip ice cream with lemon sorbet and kiwi sauce

CHEESE TROLLEY.

Selection of award Winning Artisan Cheese, Hand Crafted Biscuits, Quince Jelly, Fruit Toasts and Condiments

