Princess Grill.

Gala Dinner.



APPETISERS.

Ballontine of Quail Braised button onions, smoked bacon confit and a light quail jus

> Fried Goat's Cheese Crotin Apple and red cabbage purée �

Smoked Salmon* Mousse
Cured salmon, honey soused beetroot and lemon purée

Terrine of Chicken and Chorizo

Dijon mustard mayonnaise char grilled young leeks ®

SALAD.

Pearl Barley Chilli, roasted carrot salad with dill vinaigrette \mathbf{V}

SOUPS.

Clear Oxtail Soup with Vegetables

Roasted Onion Soup with Truffle **② ♡**

Wellness option. Plant-based. Vegetarian. Cluten 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.

Grilled Lamb Cutlet* Cutlet and Breaded Shoulder Parmesan polenta, green pesto and peperonata

Poached Fillets of Dover Sole Mushroom, baby onion and asparagus fricassee with herb gnocchi

28 Day Aged Onley Grounds Chateaubriand of Beef Mushroom turnover, gratin potatoes and béarnaise sauce

Nut Roast Lentils, sweet potato purée, buttered courgettes, baby carrots and vegetable gravy **𝑉**

Endeavour Shrimp Curry
Mango and coconut rice, Chanai roti, condiments

Chick Pea Tagine
Flat bread and harissa couscous,
char grilled mediterranean vegetables 🍑 🎌

DESSERTS.

Strawberry Soufflé Peppered strawberry compote

Dark Chocolate Sphere White chocolate and marshmallow mousse

Fresh Raspberry and Lemon Dacquoise Lemon ice

Rum Roasted Pineapple Pineapple sorbet and crushed pistachio 🏵 🔊 💖

Choice of Ice Creams: Mocha espresso, honey & ginger ice cream with lemon sorbet blueberry sauce

CHEESE TROLLEY.

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