

Princess Grill.

Lunch.

APPETISERS.

Singapore Style Chicken Satay, Stir Fried Vegetables

Cucumber Panna Cotta, Citrus cured salmon*

Root Vegetable and Butternut Squash Soup, Pumpkin Seeds ✓

Tapenade Dip, Crostini ✓ 🌿

Cold Meats*: A selection of cold meats is always available

SALAD AND SANDWICH OF THE DAY.

Prawn and Asparagus Salad, Yoghurt dressing 🌿

Camembert and Cranberry Relish Baguette, Potato chips and mixed salad ✓

ENTRÉES.

Crispy Fish Taco, Lime and mango salsa

Pie Steak Ale and Stilton, Potato purée, peas and ale gravy

Parmesan-Crusted Cod, Sweet pepper sauce 🌿

Lasagne al Forno, Tomato, mozzarella salad and garlic ciabatta

Vegetarian Mushroom Meatballs, Feta cheese and beetroot hummus ✓

DESSERTS.

Croissant Bread and Butter Pudding, Marmalade and clotted cream

Banana and Dark Chocolate Crèmeux, Banana cake and peanut butter

Blueberry Cream Cheese Bars 🌿

Crème Caramel, Tonka bean mousse and plum compote 🌿

Choice of Ice Creams:

Mint chocolate chip, coffee ice cream and mango sorbet with blood orange sauce

🌿 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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APPETISERS.

Crab Salad, Romaine lettuce, pickled cucumber and brown crab mayonnaise

Ricotta and Roasted Vegetable Tart, Basil pesto ✓

Creamy Leek and Bacon Soup, Spring onions 🌿

✂ Sesame Shrimp, Spring onions and candied lime zest 🌿

Cold Meats*: A selection of cold meats is always available

SALAD AND SANDWICH OF THE DAY.

Thai Massaman Beef Salad, Spiced coconut dressing 🌿

✂ Tuna and Cheese Melt on Toasted Granary, Tomato, spring onions and French fries

ENTRÉES.

Rainbow Trout Fillet Amandine, Red skin potatoes, carrots and peas 🌿

Pork Chermoula, Quinoa and lentil salad and yoghurt dressing

Tofu, Noodle and Brown Rice Salad, Smoked mushroom broth and tomato sambal 🌿

✂ Grilled Tuna Nicoise, Green beans, egg, new potatoes, olives, cherry tomatoes and warm lemon and herb burro fusso

Vegetarian Moussaka, Feta cheese ✓

DESSERTS.

Lemon and White Chocolate Opera, Blackcurrant cheesecake ice cream

Low Sugar Rice Pudding, Berry compote 🌿

Pineapple Coconut Pot de Crème, Strawberry sauce 🌿

Baked Cheesecake, Blueberry compote

Choice of Ice Creams:

2 Vanilla, chocolate and raspberry sorbet with caramel sauce

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- Pork Pie, Homemade piccalilli
- Chickpea and Sweet Potato Cakes, Minted yoghurt and harissa ✓
- French Onion Soup, Cheese croûte
- Vegetable Antipasti, Mozzarella, olives, mushrooms and peppers ✓ 🌿
- Cold Meats*: A selection of cold meats is always available

SALAD AND SANDWICH OF THE DAY.

- Roasted Pumpkin and Feta Salad ✓
- Fish Finger Sandwich, Iceberg lettuce, tartare sauce, lemon and French fries

ENTRÉES.

- Panko and Coconut Crusted Bang Bang Shrimp, Spicy mango sriracha mayo, egg fried garlic rice
- Cottage Pie, Buttered green vegetables
- Grilled Salmon, Coconut lime rice 🌿
- Chicken, Walnut Pesto and Crème Fraîche Tagliatelle
- Spiced Lentil and Bean Chilli, Steamed Jasmine rice and guacamole 🌿 🌱 ✓

DESSERTS.

- Apple Tart Fine, Brown butter powder and cinnamon ice cream
- Summer Berry Pudding, Devonshire clotted cream
- Tropical Fruit Chocolate Cup, Pineapple, mango, papaya, coconut, lime and ancho chilli powder 🌿 🌱
- Affogato 🌱
- Choice of Ice Creams:
- Mocha espresso, honey & ginger ice cream with lemon sorbet blueberry sauce

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