Princess Grill.

Lunch.



APPETISERS.

Chinese Spring Roll, Sweet chilli and Asian slaw ❤ Smoked Bacon and Leek Quiche, Charred baby gem Caesar salad Minestrone Soup ❤

Avocado Tartare, Blue cheese, dates, tomato, peppers and mango yuzu sauce 🛇 🎌 Cold Meats*: A selection of cold meats is always available

SALAD AND SANDWICH OF THE DAY.

Greek Salad, Barrel aged Feta, Roma tomatoes, cucumber and Greek olive oil dressing 🏵 🛇

Prawn Mayonnaise Baguette, Iceberg, Iemon and French fries

ENTRÉES.

Fisherman's Pie, Topped with cheddar mashed potato
Spaghetti Bolognese, Served with garlic bread
Roasted Sweet Potato, Barbecue kidney beans and avocado 🏈 🎌
Chicken Schnitzel, German style potato salad and baby gem salad
Penne Pasta with Lentil Bolognaise, Parmesan and garlic bread 😵

DESSERTS.

Pink Lady Apple Tart Tatin, Cinnamon ice cream
Chocolate and Cherry Crémeux, Date and almond flapjack

Balsamic Strawberries and Mascarpone Cream, Candied basil

Pumpkin Pie, Chocolate mascarpone and pumpkin seed brittle

Choice of Ice Creams:

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



Princess Grill.

Lunch.



APPETISERS.

Salt and Pepper Squid, Garlic aïoli, crispy chilli and lime
Glazed Plum Tomato Tart with Herb Blue Cheese, Salted caramel ❤
Leek and Potato Soup ❤

Roasted Red Beets with Smoked Beet Hummus, Red grapefruit and pistachio dukkah 🛇 🏶

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

SALAD AND SANDWICH OF THE DAY.

Chicken and Lychee Salad, Wonton crisps and citrus dressing ❤ Smoked Salmon* and Cream Cheese Bagel, Soused cucumber and new potato salad

ENTRÉES.

Local Beer Battered Fish of the Day, Warm mushy peas, hand cut chips and tartare sauce Grilled Minute Steak*, Parmesan truffle fries and green leaf salad & Tuna* Poke Bowl, Togarashi salad and avocado & Spinach and Ricotta Ravioli, Tomato, basil and pine nut sauce Chicken Madras Pie, Mashed Potato and Green Peas

DESSERTS.

Sticky Toffee Pudding, Caramel sauce and vanilla ice cream
Mango, Coconut and Ginger Fool (3)
Chocolate Espresso Roulade, Fresh raspberries (4)
Almond and Fig Galette, Crème fraîche

Choice of Ice Creams:

Chocolate, raspberry ripple ice cream and lemon sorbet with mango sauce

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Princess Grill.

Lunch.



APPETISERS.

Crispy Whitebait and Thai Salad, Spiced tartare sauce

York Ham Terrine, Homemade piccalilli and grain mustard vinaigrette

Thai Sweet Potato and Coconut Soup, Coriander

Crudités, Sumac yoghurt, pistachio, carrot and kale syrup

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

SALAD AND SANDWICH OF THE DAY.

Crispy Prosciutto and Melon Salad, Herb dressing ® Philadelphia Cheese and Steak* Sandwich, French fries

ENTRÉES.

Poached Salmon, New potatoes, green vegetables and warm butter sauce

Navarin of Lamb, Parsley potatoes and root vegetables

Asian Dumplings, Sweet chilli sauce

Seafood Pasta Bake, Herb breadcrumbs, salad and dill oil

Roast Teriyaki Mushrooms and Broccolini, Soba noodles

DESSERTS.

Treacle Tart, Crème anglaise

Pineapple Carpaccio, Lime, mascarpone and fresh mint

Almond Pear Torte, Frangipane and pastry crust

Gâteau Opéra, Coffee ice cream and caramelised peanuts

Choice of Ice Creams:

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

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