

Princess Grill.

Dinner.

APPETISERS.

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

Fried Goat's Cheese Crostin, 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 ⑧

Beetroot, Orange and spring onion dressing ⑧ ⑨ ⑩

SALAD.

Pearl Barley, Chilli, roasted carrot salad with dill vinaigrette ✓

SOUPS.

Clear Oxtail Soup with Vegetables

Roasted Onion Soup with Truffle ⑧ ⑨

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 ✓

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

Chick Pea Tagine, Flat bread and harissa couscous, char grilled mediterranean vegetables ⑨ ⑩

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 ⑧ ⑨ ⑩

Choice of Ice Creams:

Mocha espresso, honey & ginger ice cream with lemon sorbet blueberry sauce

CHEESE TROLLEY.

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



19:30

Princess Grill.

Dinner.

APPETISERS.

Herb Gnocchi, Garlic, cherry tomatoes, Parmesan and tarragon sauce ✓

Loch Duart Salmon* Tartare, Pickled cucumber, caviar* and pumpernickel bread

~~Serrano Ham~~, Roast fig and celeriac salad and aged Manchego cheese

Beetroot Salad, Pickled blackberries and sticky walnuts 🍷🍷🌿

SALAD.

~~Classic Waldorf Salad~~ 🍷🍷

SOUPS.

Roasted Celeriac Soup, Stilton 🍷🍷

Duck Consommé, Brunoise of vegetables

ENTRÉES.

7/2 Coconut Crusted Shrimps, Pineapple Scallion Rice, Sweet Chilli Mango Ketchup and Prawn Crackers

~~Tournedos*~~ Rossini, Toasted brioche, wild mushrooms, Lyonnaise potatoes and buttered spinach

Fillet of Atlantic Halibut, Crisp fennel and dill, celeriac rémoulade and a caramelised orange butter sauce

Spinach and Feta Parcels, Gruyère cheese sauce and seasonal vegetables ✓

Thai Green Vegetable Curry, Jasmine rice 🍷🍷🌿

DESSERTS.

Warm Chocolate Brownie Pudding, Chocolate and raspberry sauce

Almond Glace, Spiced doughnuts, orange curd and Amarula and hazelnut ice cream

~~Earl Grey Mousse~~, Cinnamon sablé, orange peel, cocoa nib tuile, lemon curd and orange sorbet

~~Roasted Rhubarb and Blood Orange Pavlova~~, Orange gel 🍷🍷🌿

Choice of Ice Creams:

Vanilla, chocolate and raspberry sorbet with caramel sauce

CHEESE TROLLEY.

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



Princess Grill.

Dinner.

APPETISERS.

Warm Salad of Chicken Livers*, Crisp pancetta and raspberry vinaigrette

Vegetarian Scotch Egg*, Rocket salad and wholegrain mustard vinaigrette ✓

H. Forman & Son London Cured Salmon*, Pickled radish salad

Southwest Quinoa Salad, Avocado, black eyed beans, corn and seeds (d) (v) (n)

SALAD.

Carrot and Mandarin Salad, Coriander and citrus dressing (d) ✓

SOUPS.

Corn Chowder ✓

Miso Flavoured Vegetable Consommé, Korean black garlic, shiitake mushrooms and dim sum ✓

ENTRÉES.

Herb Crusted Rack of Lamb, Garlic, dauphinoise potatoes, savoy cabbage and thyme jus

Grilled 28 Day Aged USDA Rib-Eye Steak*, Café de Paris butter, Parmentier potatoes and green beans

Red Thai King Prawn Curry, Cashew nuts, lime, coriander and garlic fried rice

Chickpea Dumplings, Stir fried crisp vegetables and curried tomato sauce ✓

Pumpkin and Courgette Noodles, Coconut, chopped Brazil nuts and herb cream emulsion (d) (v) (n)

DESSERTS.

Chocolate Volcano Cake, Chocolate ice cream

Tonka Bean Crème Brûlée Cheesecake Mousse, Strawberry jelly and Amaretti biscuits

Saffron Poached Pear, Lace cookies and praline custard

Carrot Cake, Orange jam and candied walnuts (d) (v) (n)

Choice of Ice Creams:

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

CHEESE TROLLEY.

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



Princess Grill.

Lunch.

APPETISERS.

- Crushed Avocado on Toast, Chilli, lime and coriander ✓
Tandoori Lamb Skewer, Raita, onion salad and poppadom crisp
Cream of Mushroom Soup ✓
Charred Peppers, Japanese dipping sauce ④ ✓ ✨
Cold Meats*: A selection of cold meats is always available

SALAD AND SANDWICH OF THE DAY.

- Classic Caesar Salad, Smoked chicken, bacon and Caesar dressing
Pastrami Beef Sandwich, Mustard mayonnaise, pickle, Swiss cheese and French fries

ENTRÉES.

- Teriyaki Glazed Salmon, Raw salad of broccoli, sesame and courgettes
Calf's Liver* Berlinoise, Mashed potato and sage jus
Chicken, Kale and Peanut Salad, Wonton crisp ④ ✨
Pasta Arrabbiata, Spiced tomato sauce ✓
Black Pepper Tofu, Thai sticky rice and roasted sweet peppers ④ ✓

DESSERTS.

- Apricot, Thyme and Almond Clafoutis, Crème anglaise
Low Sugar Raspberry Jelly, Fruit compote ④
Salted Caramel Truffles, Almond oat clusters ✨
Lemon Tart, Clotted cream and raspberries
Choice of Ice Creams:
Chocolate and clotted cream ice cream with orange sorbet and apricot sauce

✨ Wellness option. ✓ Plant-based. ✓ Vegetarian. ④ 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.

