## Princess Grill.

## Welcome On Board Dinner.



#### APPETISERS.

Twice-Baked Goat's Cheese Soufflé
Roasted beetroots and rosemary bruschetta �

Chicken, Smoked Ham and Apricot Terrine
Tarragon mayonnaise, honey mustard dressing 49

Salmon Niçoise Salad French dressing ®

#### SALAD.

Classic Caesar Salad Garlic croutons and shaved parmesan

Roasted Grape, Feta, Carrot,
Wild Rice and Balsamic Maple Dressing 🏵 🕸

#### SOUPS.

Roasted Onion Soup Truffle **® ♥** 

Chicken Consommé Vegetable Julienne

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### ENTRÉES.

Chef's Special
Fillet of Wild Atlantic Halibut with Brown Shrimps
New potatoes, pickled cucumber and dill hollandaise ®

28 Day Aged USDA Chateaubriand of Beef\* Gratin potatoes and béarnaise sauce ®

Broiled Lobster Tail with Sesame Crusted Jumbo Shrimp Parmesan tomato pilaf, Newburg sauce and chilli mayo

Mushroom Wellington
Château potato, celeriac fondants, creamed spinach and vegetarian gravy 🏵

Black Pepper Tofu

Thai sticky rice and roasted sweet peppers

#### DESSERTS.

Warm Cherries Jubilee Buttermilk pancakes and vanilla ice cream

Strawberry Delice Lemon sorbet, strawberry meringues, vanilla cream

Caramelised White Chocolate Profiteroles Balsamic meringue, black fig, coffee ice cream and Walnuts

### Rum Roasted Pineapple

Lemon sorbet and crushed walnuts @ 🚳

Choice of Ice Creams Strawberry, Chocolate ice cream Lemon sorbet and mango sauce

### CHEESE TROLLEY.

A selection of artisan cheeses with accourrements from the trolley

Coffee and Petit Fours.