## Princess Grill.

## Welcome On Board Dinner. <br> APPETISERS.

Twice-Baked Goat's Cheese Soufflé Roasted beetroots and rosemary bruschetta $\otimes$

Chicken, Smoked Ham and Apricot Terrine Tarragon mayonnaise, honey mustard dressing (i)

Salmon Niçoise Salad<br>French dressing (包)

Salad of Watermelon
Basil, feta cheese and toasted seeds (1) $\varnothing$

SALAD.<br>Classic Caesar Salad<br>Garlic croutons and shaved parmesan<br>Roasted Grape, Feta, Carrot, Wild Rice and Balsamic Maple Dressing (C)(E)

## SOUPS.

Roasted Onion Soup
Truffle (1) 8

Chicken Consommé
Vegetable Julienne (a)

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ENTRÉES.
Chef's Special
Fillet of Wild Atlantic Halibut with Brown Shrimps
New potatoes, pickled cucumber and dill hollandaise (i)
28 Day Aged USDA Chateaubriand of Beef* Gratin potatoes and béarnaise sauce (0)

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 (3) $(1)$

## 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 (3) (3)

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

## CHEESE TROLLEY.

A selection of artisan cheeses with accoutrements from the trolley

