

# Princess Grill.

## Lunch.



### APPETISERS.

Smoked Salmon\*

Wasabi mayonnaise, avocado cream and capers

Baked Goat's Cheese

Piperade of vegetables and tapenade dressing

Cream of Broccoli Soup

Smoked Paprika Roasted Cauliflower

Chimichurri, yoghurt sauce, cashew crumb, peppers and preserved lemon

Cold Meats\*

A selection of cold meats is always available

### SALAD AND SANDWICH OF THE DAY.

Asian Noodle Salad

Basil, peanut, lime, crispy shallots and sesame chilli dressing

Roasted Beef\*, Watercress and Horseradish Mayonnaise Sandwich

French fries

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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### ENTRÉES.

Shrimp Fajita Bowl

Bell pepper, mushrooms, brown rice, black beans, guacamole

Italian Style Sausage

Ricotta pappardelle

Teriyaki Grilled Salmon

Spinach, broccoli, courgette

Chicken Cacciatore

Grilled courgette, penne pasta

Spinach, Mushroom and Caramelised Onion Quesadillas

Tomato and coriander salsa and guacamole ♡

### DESSERTS.

Grilled Seasonal Fruit

Crème fraîche

Lemon Meringue Pie

Blackcurrant purée

Low Sugar Rhubarb and Strawberry Crumble

Vanilla sauce

Chocolate Brownie

Earl Grey mousse and walnuts ♡

Choice of Ice Creams

Very cherry, Coffee Ice Cream

And Lemon Sorbet Caramel Sauce