

Princess Grill.

Dinner.



APPETISERS.

Thai Vegetable Spring Roll
Rice noodle salad and tangy cashew sauce ✓

Duck Pâté en Croûte
Orange salad and balsamic and date relish

Smoked and Cured Fish*
Creamed smoked trout with horseradish mayonnaise, gravlax tartare
Roulade of smoked salmon and Cornish crab served with crisp bread

Caramelised Heirloom Carrot
Hazelnut Dukkah and Orange dressing ④ ⑤

SALAD.

Classic Caesar Salad
Garlic croutons and shaved parmesan

Pea, Potato and Mint Salad
With broad beans ④

SOUPS.

Tuscan Bean Soup
Fresh sage pesto ④ ✓

Lobster Bisque
Aged cognac

✓ 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.

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ENTRÉES.

Chef's Special

Classic Coquilles Saint-Jacques

Glazed scallops gratinated in a gruyère sauce with creamed maris piper potato


Grilled Loch Duart Salmon

Clams, peppers, chorizo, star anise and tomato broth


Roast Rib of USDA Beef*

Caramelised root vegetables, twice baked potato and red wine sauce

Vegetable Vol-au-Vent

Baby spinach and truffle Hollandaise 

Chickpea Tagine

Flat bread and harissa couscous and chargrilled Mediterranean vegetables 

DESSERTS.

Baked Alaska

Flambéed morello cherries



Bitter Chocolate Crèmeux

Oat and chocolate crumbs, peanut espuma and soymilk sorbet

Iced Grand Marnier Parfait

Orange and olive oil cake, orange sauce, fennel ice cream

Coconut and Mango Pudding

Coconut gel and coriander  

Choice of Ice Creams

Chocolate, raspberry ripple, strawberry ice cream with caramel sauce

CHEESE TROLLEY.

A selection of artisan cheeses with accoutrements from the trolley

Coffee and Petit Fours.