

Princess Grill.

Dinner.



ENTRÉES.

Chef's Special
Fillet of Beef Wellington*
Roast Potatoes, Asparagus and Glazed Vegetables with Perigourdine Sauce

Roasted Medallion of Pork
Baked apple, rösti potato, broccoli rabi and mustard cream sauce

Shellfish and Leek Risotto
Shellfish and dill sauce (S)

Nut Roast
Lentils, sweet potato purée, buttered courgettes, baby carrots, vegetable gravy

Mushroom, Chestnut and Cranberry Tart
Roasted Mediterranean vegetables (V)

DESSERTS.

Crêpes Suzette
Vanilla ice cream

White Chocolate Sphere
White chocolate and marshmallow mousse (S)

Fresh Raspberry and Lemon Dacquoise
Lemon ice

Pear and Ginger Cake
Pine nut cream, rosemary caramel (S) (V)

Choice of Ice Creams:
Vanilla, Chocolate and Strawberry ice cream caramel sauce

CHEESE TROLLEY.

A selection of artisan cheeses with accoutrements from the trolley

Coffee and Petit Fours.

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APPETISERS.

Ballotine of Quail

Braised button onions, smoked bacon confit and a light quail jus (G)

Deep-Fried Brie in a Mushroom Breadcrumb Crust

Cranberry sauce and petit salad

Smoked Salmon* Mousse

Cured salmon, honey-soused beetroot and lemon purée

Green Vegetable Tartare

Pepper cracker (P) (V)

SALAD.

Classic Caesar Salad

Garlic croutons and shaved Parmesan

Orange, Fennel and Wild Rice Salad (P) (V)

SOUPS.

Sweetcorn Chowder

Spiced popcorn (G)

Vegetables and Truffle Scented Consommé

(P) Plant-based. (V) Vegetarian. (G) 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