

Princess Grill.

Dinner.



APPETISERS.

Carrot, Sweet Potato and Feta Fritters
Baby vegetables and lime yoghurt

Loch Fyne Traditional Smoked Salmon*
Grapefruit, radish and dill

Terrine of Ham Knuckle
Pickled red cabbage and creamed horseradish

Roasted Heirloom Carrots
Ginger and lime

SALAD.

Classic Caesar Salad
Garlic croutons and shaved parmesan

Green Salad
Dijon mustard vinaigrette

SOUPS.

Asparagus Velouté
Pesto crouton's

Beef Consommé
Barley and vegetables

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.

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ENTRÉES.

Chef's Special

Medallions of Pork Fillet wrapped in Bacon
Sautéed wild mushrooms, dauphinoise potatoes, green beans
Pearl onions and sherry mustard sauce (D)

Grilled New York Strip Steak* au Poivre

Pak choy, French fries and green peppercorn and brandy sauce (D)

Scandinavian Arctic Char

Buttered cucumber, new potatoes and Hollandaise sauce (D)

Potato Gnocchi

Basil, roasted aubergine, courgette and sun-blushed tomato sauce (V)

Pithivier of Spiced Cauliflower

Wilted spinach, coconut curry cream and parsnip purée (V)

DESSERTS.

Warm Bakewell Tart

Crème anglaise

Coffee Parfait

Espresso foam, deep-fried chocolate ganache
Cardamom mascarpone and pulled coffee tuile

Poached Pear

Sablé biscuits and a caramel ginger butter sauce

Frozen Souffle

Mango and passion fruit (D) (V)

Choice of Ice Creams

Very cherry, Coffee Ice Cream
And Lemon Sorbet Caramel Sauce

CHEESE TROLLEY.

A selection of artisan cheeses with accoutrements from the trolley

Coffee and Petit Fours.