

Princess Grill.

Dinner.



APPETISERS.

Wild Mushroom Croquettes
Creamed leeks and Jerusalem artichoke purée

Cured ChalkStream Farm Trout*
Juniper, cucumber, rose yoghurt

Goujonettes of Lemon Sole
Russian salad, truffle mayonnaise and pommes allumettes

Heirloom Tomato
Chickpea, preserved lemon and parsley vinaigrette

SALAD.

Classic Caesar Salad
Garlic croutons and shaved Parmesan
Greek Salad
Feta, black olives, tomato, cucumber and vinaigrette

SOUPS.

Parsnip and Pear Soup
Honey and Asian spices

French Onion Soup
Cheese croûte

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

Pan Seared Plaice Fillet

Creamed spinach, mashed potato, vegetable panache and dill mustard sauce

Fillet of Dorset Lamb*

Garlic, dauphinoise potatoes, Savoy cabbage and thyme jus 🌱

Salmon, Tuna* and Tiger Prawn Brochette

Aubergine purée, onion and peppers, quinoa tabbouleh salad and spiced yoghurt 🌱

Sweetcorn Risotto

Olive oil, lemongrass and yuzu 🌱 🌿

Spring Vegetable Brioche Tart

Warm goat's cheese, grilled asparagus, black olive and herb dressing 🌿

DESSERTS.

Pistachio and Vanilla Soufflé

Raspberry sauce

Blackberry Cheesecake

Blackberry compote and blackberry sorbet

Chocolate Crémeux

Banana, yuzu and sesame

Chocolate and Banana Delice

Banana jam, cocoa nibs and peanut brittle 🌱 🌿

Choice of Ice Creams:

Vanilla, Strawberry ice cream and lemon sorbet with mango sauce

CHEESE TROLLEY.

A selection of artisan cheeses with accoutrements from the trolley

Coffee and Petit Fours.