

Princess Grill.

Dinner.



APPETISERS.

Crispy Hen's Egg*

Creamed peas, roasted pumpkin seeds and puff pastry soldiers ✓

Seared Scallops

Sweetcorn, chilli oil, puffed rice and mushroom powder Ⓢ

Pressed Terrine of Confit Duck
Madeira jelly and green bean salad

Greek Salad, Barrel Aged Feta, Roma Tomato, Cucumber,
Greek Olive Oil Dressing (v) (GF)

SALAD.

Classic Caesar Salad

Garlic croutons and shaved Parmesan

Marinated and Grilled Vegetables

Black rice and cumin yoghurt Ⓢ ✓

SOUPS.

Cream of Cauliflower Soup

With herb cream Ⓢ ✓

Duck Consommé

Wild mushroom ravioli

✓ 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
Pork Fillet en Croûte,
Baked apple, tarragon pork mince, mustard cream sauce

Classic Steak* Diane
Slow-baked plum tomatoes, pommes allumettes and sugar snap peas 🌱

Pan-Seared Blackened Orange Roughy
Cajun dirty rice, butternut puree, buttered courgettes, and black bean salsa

Wild Mushroom and Aged Gouda Tart
with Confit Cherry Tomatoes (v)

Gnocchi
Roasted butternut squash, sage and hazelnut brown butter 🌱

DESSERTS.

Warm Caramel Apple Goldrush
Chantilly cream and Vanilla ice cream

Chocolate Semifreddo
Raspberry sorbet, white chocolate and coconut crunch with chocolate sauce

Brown Sugar Panna Cotta
Spiced plum purée, liquorice jelly and ginger sorbet 🌱

Carrot Cake
Ginger and orange frosting 🌱 🌱

Choice of Ice Creams
Chocolate, Strawberry ice cream Blackcurrant sorbet and kiwi sauce

CHEESE TROLLEY.

A selection of artisan cheeses with accoutrements from the trolley

Coffee and Petit Fours.