Princess Grill.

Dinner.



APPETISERS.

Devon Crab Cake Mango slaw and chilli, ginger and garlic sauce

Roasted Spiced Carrot and Feta Strudel Pea purée, baby beets, grilled broccoli &

Terrine of Salmon, Grey Mullet and Monkfish Basil vinaigrette ®

Green beans, and Piquillo Pepper Marmalade
Basil oil 💇 🕮

SALAD.

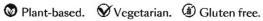
Classic Caesar Salad Garlic croutons and shaved Parmesan

Radicchio, Orange and Fennel Salad &®

SOUPS.

Creamy Broccoli Soup Herb Croutons

Beef Consommé Truffle Royale and chervil (#)



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Dinner.



ENTRÉES.

Chef's Special
Grilled 28 Day USDA Aged Rib Eye Steak*
Beurre maître d'hôtel, pommes paille and gentlemen's relish

Pithivier of Guinea Fowl Spinach and garlic purée, braised baby onions and Madeira sauce

Fillet of Atlantic Cod
Brown shrimp butter, parsley potatoes and baby spinach (3)

Pan-Fried Tofu
Pumpkin purée, red pepper, quinoa and grapefruit salsa ® 🔊

Gruyere Old Winchester Polenta
White onion and artichoke, wild mushroom, and truffle Hollandaise &

DESSERTS.

Sticky Toffee Pudding
Salted caramel sauce and vanilla ice cream

Chocolate Chilli Mousse
Chocolate pop sand, raspberry chilli gel and raspberry sorbet

Raspberry and Almond Frangipane
Marzipan ice cream, raspberry mousse and cocoa nib tuile

Chocolate Marquise pine nut brittle **6**

Choice of Ice Creams

Mint chocolate, Rum Raisin ice cream Blackcurrant sorbet with caramel sauce

CHEESE TROLLEY.

A selection of artisan cheeses with accourrements from the trolley

Coffee and Petit Fours.