

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 ②

Green beans, and Piquillo Pepper Marmalade

Basil oil ② ③

SALAD.

Classic Caesar Salad

Garlic croutons and shaved Parmesan

Radicchio, Orange and Fennel Salad ✓ ②

SOUPS.

Creamy Broccoli Soup

Herb Croutons

Beef Consommé

Truffle Royale and chervil ②

② Plant-based. ✓ Vegetarian. ③ 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

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 (S)

Pan-Fried Tofu

Pumpkin purée, red pepper, quinoa and grapefruit salsa (S) (V)

Gruyere Old Winchester Polenta

White onion and artichoke, wild mushroom, and truffle Hollandaise (V)

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 (S) (V)

Choice of Ice Creams

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

CHEESE TROLLEY.

A selection of artisan cheeses with accoutrements from the trolley

Coffee and Petit Fours.