

Princess Grill.

Dinner.

APPETISERS.

Black Forest Ham Benedict*
Chorizo and Hollandaise

Beetroot, Pomegranate and Goat's Cheese Bruschetta ✓

Salmon Gravavlax*
Poached quails egg*, baby capers and lemon purée Ⓜ

Courgette, Radish and Broad Bean Salad
Sumac yoghurt Ⓜ ✓

SALAD.

Classic Caesar Salad
Garlic croutons and shaved Parmesan

Little Gem
Citrus, pomegranate and honey vinaigrette Ⓜ ✓

SOUPS.

Cream of Root Vegetables ✓
Croutons

Oxtail Consommé
Sherry Ⓜ

Ⓜ 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

Thyme Roast Turkey Breas

Piggy in the blanket, roast potato, brussel sprouts and pan gravy

Grilled 28 Day Aged Beef Sirloin Steak*

Stilton rarebit, triple hand-cut chips, shallots, green beans with port jus

Roasted Atlantic Monkfish Tail and Braised Pork Cheeks

Braised fennel, cauliflower beignet and Normandy potatoes

Spiced Coconut and Aubergine Bake

Tomato and caper dressing 🌱

Persian Lime Cannellini Beans

Spinach, charred broccoli stalk, preserved lemon, feta and parsley 🌱 🌱

DESSERTS.

Strawberry Soufflé

Peppered strawberry compote

Lychee, Raspberry and Rose Parfait

Lychee pearls, raspberry ripple ice cream, dark chocolate glaze, rose petals 🌱

Pear and Hazelnut Chocolate Cake

Walnut and cinnamon cannelloni and caramel gel

Vanilla Chia Seed Pudding

Blackberry and coconut, honeycomb 🌱 🌱

Choice of Ice Creams:

Vanilla, Raspberry Ripple ice cream

Lemon sorbet and chocolate fudge sauce

CHEESE TROLLEY.

A selection of artisan cheeses with accoutrements from the trolley

Coffee and Petit Fours.