

# Princess Grill.

## Dinner.



### APPETISERS.

Basil and Spinach Roulade  
Whipped goat's cheese and sun-blushed tomato (V) (GF)

Chicken and Duck Liver Terrine  
Poached rhubarb, lemongrass jelly and mushrooms à la grecque

Shrimps Cocktail with American Cocktail Sauce

Pickle White Radish  
Pea guacamole and lemon jam (V) (GF)

### SALAD.

Classic Caesar Salad  
Garlic croutons and shaved Parmesan

Mixed Greens with Almond  
Garlic croutons and shaved Parmesan

### SOUPS.

Roasted Red Pepper and Tomato Soup (V) (GF)

Duck Consommé  
Wild rice (GF)

(V) Plant-based. (V) Vegetarian. (GF) 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.

# Princess Grill.

## Dinner.



### ENTRÉES.

#### Chef's Special

Grilled Herb Marinated Lamb Chops\*  
Dauphinoise potatoes, ratatouille and roasted garlic and rosemary jus

Glazed Barbary Duck Breast  
Leg pastilla, swede purée, red cabbage and spicy duck jus

Grilled Tuna Steak  
Sautéed potatoes, tomatoes, beans, olives and red onion (V) (GF)

Wild Mushroom Risotto  
Winter truffle, crisp onions (V) (GF)

Spring Vegetable Brioche  
Warm goat's cheese and asparagus (V)

### DESSERTS.

Warm Treacle Pudding  
Custard sauce

Hazelnut Sponge  
Milk chocolate cream and vanilla bavarois

Nutmeg Egg Custard Tart  
Sultana purée, pain d'épices tuile, banana and pecan ice cream

Roasted Rhubarb and Blood Orange Pavlova  
Orange gel (V) (GF)

Choice of Ice Creams  
Mint Chocolate Chip, vanilla ice cream  
Strawberry frozen yoghurt and mango sauce

### CHEESE TROLLEY.

A selection of artisan cheeses with accoutrements from the trolley

Coffee and Petit Fours.