

# Princess Grill.

## Dinner.

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### APPETISERS.

Deep-Fried Gruyere Cheese in a Breadcrumb Crust  
Cranberry coulis and petit salad

Classic Baby Shrimp Cocktail  
Brandied Marie Rose sauce, cucumber, and tomato salpicon

Escargots à la Bourguignonne  
Toasted garlic focaccia

Roasted Beets and Pear  
Goat's cheese, candied almonds, micro greens, and lemon 🌱 🌿

### SALAD.

Classic Caesar Salad  
Garlic croutons and shaved parmesan

Salad of Artichoke  
Pickled carrot, peas, and lemon vinaigrette 🌿 🌱

### SOUPS.

Cream of Garden vegetable Soup 🌿 🌱

Beef Consommé  
Vegetables 🌱

🌱 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.

English Roast Beef with Pan Gravy  
Yorkshire pudding, roast potatoes, broccoli and a horseradish sauce

Roast Chicken with Lemon and Thyme Bread Stuffing,  
Piggy in a blanket, roast potatoes and chicken jus

Salmon Coulibiac  
Buttered new potatoes, baby vegetables, lemon and dill hollandaise sauce.

Barley Risotto  
Vegan Parmesan, wild mushrooms and truffle shavings ♻️

Aubergine and Courgette Lasagne  
Garlic and herb ciabatta ♻️

### DESSERTS.

Grand Marnier Soufflé  
Sauce anglaise

Tonka Bean Creme Brulé Cheesecake Mousse  
Strawberry jelly, Amaretti Biscuits (NV) (Grills)

Sherry Trifle Cheesecake  
Crème pate and raspberry gel

Coconut Panna Cotta  
Chia seed rice pudding, peach ♻️ ♻️

Choice of Ice Creams  
Strawberry, Mint Chocolate chip ice cream Raspberry sorbet caramel sauce

### CHEESE TROLLEY.

A selection of artisan cheeses with accoutrements from the trolley

### Coffee and Petit Fours.