

Princess Grill.

Dinner.



APPETISERS.

Macaroni Cheese
Garlic, wild mushrooms and truffle

Oak-Smoked Chicken
Avocado and Waldorf salad

Terrine of Ham Hock with Pickled Carrot and Mustard
Celeriac rémoulade, apple purée

Golden Beetroot
Orange and spring onion dressing

SALAD.

Classic Caesar Salad
Garlic croutons and shaved parmesan

White Bean Salad
Artichoke and salsa verde

SOUPS.

Cream of Parsnip Soup
With honey

Beef Consommé
Barley and 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.

Chefs Special

Breaded Chicken Breast Francese

Chive mash, carrots and courgette with pancetta and a lemon coriander jus

Grilled 28 Day Aged Onley Grounds T-bone Steak*
French fries, crispy onions, courgettes, and chimichurri

Grilled Fillet of Loch Duart Salmon
Asparagus, parsley potatoes, chive butter sauce (V)

Celeriac, Potato and Onion Seed Rösti
Oyster mushroom and spring onion (V)

Harissa Spiced Butternut Squash
Old Winchester panisse and spiced pumpkin seed pesto

DESSERTS.

Apple Strudel
Brûlée warm vanilla custard

Dark Chocolate Ganache
Salted caramel ice cream, passion fruit gel and popcorn tuile (V)

Lemon and Lavender Cake
Clotted cream, poached apple, vanilla sablé and crystallised lavender flowers

Frozen Souffle
Mango and passion fruit (V)

Choice of Ice Creams
Vanilla and Rum raisin ice creams,
Mango sorbet and peach sauce

CHEESE TROLLEY.

A selection of artisan cheeses with accoutrements from the trolley

Coffee and Petit Fours.