

Princess Grill.

Dinner.



APPETISERS.

Herb Couscous-Stuffed Aubergine
Honey and tahini dressing 

King Prawn Tempura
Spiced salmon cake and ponzu dressing

Smoked Beef Carpaccio*
Sauce verte and focaccia croutons

Mushroom Pâté
Wild seasonal mushrooms, artisan bread, mustard seeds  

SALAD.

Classic Caesar Salad
Garlic croutons and shaved parmesan

Golden Beetroot and Granny Smith Apple Salad
Cider vinaigrette  

SOUPS.

Broccoli and Stilton Soup 

Chicken Consommé
Mushrooms 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

Chef's Special
Chicken Kiev, Vichy Carrots,
Snow Peas, Scallion Mashed Potatoes and Mushroom Duxelle Jus

Braised Lamb Shank
Creamed potatoes, root vegetable brunoise and rioja sauce ①

North Atlantic Roasted Sea Trout
Crushed potatoes, baby spinach and fennel velouté ①

Vegetable Singapore Noodles
Spices and Asian vegetables ①

Baked Artichoke and Spinach
Poached egg and glazed with cheese sauce ①

DESSERTS.

Coffee Soufflé
Irish cream sauce and coffee ice cream

Caramelised White Chocolate and Saffron Cream
Rose and pistachio crumb, rose meringue, pistachio coulis

Caramelised Lemon and Quince Tart
Blackcurrant sorbet, sour pear balls, honey gel

Carrot cake
Vanilla Cheese Cake
Strawberry salsa ① ②

Choice of Ice Creams
Rum Raisin, mint chocolate ice cream
Strawberry frozen yoghurt and cherry sauce

CHEESE TROLLEY.

A selection of artisan cheeses with accoutrements from the trolley

Coffee and Petit Fours.