

# Princess Grill.

## Dinner.



### ENTRÉES.

Roasted Rack of Lamb\*

Boulangère potatoes, mint jelly, redcurrant jus, wilted spinach and shallots

Glazed Barbary Duck Breast\*

With leg pastille, swede purée, red cabbage and spicy duck jus

Red Thai King Prawn Curry

Cashew nuts, lime, coriander and garlic fried rice

Mushroom Strudel with Spinach

Feta cheese and tomato vinaigrette ✓

Pumpkin and Courgette Noodles

Coconut, chopped Brazil nuts and garden herb cream emulsion (S) ✓

### DESSERTS.

Chocolate Volcano Cake

White chocolate ice cream

Tonka Bean Crème Brûlée

Cheesecake mousse, strawberry jelly and amaretti biscuits

Hazelnut Sponge

Milk chocolate cream and Vanilla Bavaois

Carrot cake

Orange jam and candied walnuts ✓ (S)

Choice of Ice Creams

Dulce de Leche, strawberry ice cream, blackcurrant sorbet and blood orange sauce

### CHEESE TROLLEY.

A selection of artisan cheeses with accoutrements from the trolley

### Coffee and Petit Fours.

# Princess Grill.

## Dinner.

---

### APPETISERS.

Warm Salad of Chicken Livers\*  
Crisp pancetta and raspberry vinaigrette (GF)

Vegetarian Scotch Egg\*  
Rocket salad and wholegrain mustard vinaigrette (V)

H. Forman & Son London Cure Salmon\*  
Pickled radish salad (GF)

Radish Salad  
Orange and chive dressing with vegan cheese (GF) (V)

### SALAD.

Classic Caesar Salad  
Garlic croutons and shaved parmesan

Turkish Style Tomato & Cucumber Salad (GF) (V)

### SOUPS.

Corn Chowder (V)

Beef Consommé  
Truffle royale and chervil (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.