

Princess Grill.

Dinner.



APPETISERS.

Caramelised Onion and Goat's Cheese Quiche
Chimichurri dressing ✓

Jumbo Shrimp and Baby Shrimp Cocktail
Marie Rose sauce

White Sturgeon Caviar*
Warm blinis, sour cream and accompaniments

Tequila-Marinated Watermelon
Dukkah, green olive and lemon 🌱🌿

SALAD.

Classic Caesar Salad
Garlic croutons and shaved parmesan

Tomato Basil Salad
Kalamata olive crumb ✓🌿

SOUPS.

Butternut Squash Soup
Spiced pumpkin seeds 🌱✓

Duck Consommé
Wild rice 🌿

🌱 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.

Lemon Sole Bonne Femme
White wine and mushroom cream sauce

Roast Loin, and Daube of Highland Venison*
Red Cabbage puree, glazed chestnuts, red wine and blueberry jus

Shellfish Pie
Creamed potatoes and steamed green vegetables

Crisp Polenta
Grilled artichokes, salsa verde (S) (V)

Beetroot Risotto
Pistachio and English goat's cheese (S) (V)

DESSERTS.

Grand Marnier Soufflé
Sauce anglaise

White Chocolate and Mascarpone Mousse
Amarena cherries, dark chocolate crèmeux, coconut ice (S)

Peanut Butter Semifreddo
Chocolate brownie, banana ganache and hot chocolate sauce

Coconut Panna Cotta
Chia Seeds Rice Pudding and peach (S) (V)

Choice of Ice Creams
Vanilla and raspberry ripple ice cream
Raspberry sorbet and peach sauce

CHEESE TROLLEY.

A selection of artisan cheeses with accoutrements from the trolley

Coffee and Petit Fours.