

Princess Grill.

Dinner.

APPETISERS.

Korean-Fried Cauliflower
Creamed wilted spinach, chilli garlic sauce 🌱

Salad of French Rabbit Saddle
Confit of leg and poached rhubarb

Hot Smoked Scottish Salmon Salad
Cucumber compote and lemon oil 🌱

Grilled Asparagus
Gremolata, macadamia and watercress 🌱 🌱

SALAD.

Classic Caesar Salad
Garlic croutons and shaved parmesan

Spinach and Pear Salad
Rosemary vinaigrette 🌱 🌱

SOUPS.

Pea Soup 🌱 🌱

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.

Chef's Special
Chicken Cordon Bleu
Vichy carrots, scallion mashed potatoes and Marsala sauce

Grilled Tandoori-Marinated Lamb Chops*
Coriander-scented rice, curried cauliflower, minted yoghurt (V)

Pan-Fried Sea Bass Fillet
Potato gnocchi, leeks and charred fennel with herb pesto

Harissa-Roasted Cauliflower
Chimichurri, tahini and crispy onions (V) (V)

Wild Mushroom and Aged Gouda Tart
Confit cherry tomatoes (V)

DESSERTS.

Warm Apple and Apricot Tart
Custard sauce

Honey Cake
Vanilla-roasted pineapple, chocolate sorbet,
mango purée and ricotta mousse

Vacherin
Lemon and basil parfait and strawberry jelly (V)

Dark Chocolate Mousse
Chamomile jelly, passion fruit, cocoa nibs (V) (V)

Choice of Ice Creams
Mint , Chocolate ice cream Lemon sorbet and caramel sauce

CHEESE TROLLEY.

A selection of artisan cheeses with accoutrements from the trolley

Coffee and Petit Fours.