

Princess Grill.

Dinner

APPETISERS.

Herb Gnocchi

Garlic, cherry tomatoes, Parmesan and tarragon sauce ✓

Loch Duart Salmon* Tartare

Pickled cucumber, caviar* and pumpernickel bread

Serrano Ham

Roast fig and celeriac salad and aged Manchego cheese ①

Beetroot Salad

Pickled blackberries, sticky walnuts ① ②

SALAD.

Classic Caesar Salad

Garlic croutons and shaved Parmesan

Classic Waldorf Salad ✓ ①

SOUPS.

Vegetable Bisque

Parsley Cream ✓ ①

Duck Consommé

Wild mushroom ravioli

② Plant-based. ✓ Vegetarian. ① 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
Jumbo Shrimp Provençal with Parmesan Pilaf

Tournedos* Rossini
Toasted brioche, wild mushrooms, Lyonnaise potatoes and buttered spinach ⑤

Fillet of Atlantic Halibut
Crisp fennel and dill, celeriac rémoulade, caramelised orange butter sauce

Thai Green Vegetable Curry
Jasmine rice ⑤ ⑥

Baked Elbow Pasta
Truffled Cheddar sauce, charred spring onions, crispy leeks ⑤

DESSERTS.

Warm Chocolate Brownie Pudding
Chocolate and raspberry sauce

Almond Glacé
Spiced doughnuts, orange curd and Amarula and hazelnut ice cream

Earl Grey Mousse
Cinnamon sablé, orange peel, cocoa nib tuile, lemon curd and orange sorbet

Roasted Rhubarb and Blood Orange Pavlova
Orange gel ⑤ ⑥

Choice of Ice Creams
Vanilla, coffee, and chocolate ice cream with mango sauce

CHEESE TROLLEY.

A selection of artisan cheeses with accoutrements from the trolley

Coffee and Petit Fours.