


Princess Grill.

Lunch.



APPETISERS.

Smoked Salmon and Leek Tart
Mustard dressing, peppery leaves



Prosciutto
Basil marinated watermelon 

Irish Pearl Barley and Lamb Soup




Maple Caramelised Brussel Sprouts
Roasted garlic and herb goat's cheese

Cold Meats*
A selection of cold meats is always available

SALAD AND SANDWICH OF THE DAY.

Chargrilled Aubergine Salad
Harissa yoghurt  

Croque Monsieur
Salad and fries

 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.

Sailing with confidence - this menu has been sanitised.

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ENTRÉES.

Sesame Crusted Tuna
Coconut black rice, mango Salsa, roasted shallot

Chilli Chicken Egg Noodle
Cabbage and cashew

Haddock Fillet
Ratatouille Provencal, warm lentil salad (🌱)

Steak and Mushroom Pie
Vegetables, new potato purée

Carrot, Sweet Potato and Feta Fritters
Lime yoghurt and green salad (🌱)

DESSERTS.

Red Apple Sourz Cream Cake
Pomegranate drizzle

Chocolate Churros

Low Sugar Wild Berry Mascarpone Mousse
Berry compote

Choice of Ice Creams
Strawberry and mint choc chip ice creams,
lemon sorbet and caramel sauce