

Queens Grill

Lunch

APPETISERS

Buffalo Chicken Wings
Blue cheese and celery

Cucumber Panna Cotta
Citrus cured salmon*

Tapenade Dip
Crostini ✓ ♦

Sweet Potato Soup
Spice chorizo ⑤

Cold Meats*
A selection of cold meats is always available

SALAD AND SANDWICH OF THE DAY

Prawn and Asparagus Salad
Yoghurt dressing ⑤

Camembert and Cranberry Relish Kaiser Roll
Potato chips and salad ✓

♦ Wellness option. ✓ Vegetarian. ⑤ 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.

Queens Grill

Lunch

ENTRÉES

Crispy Fish Taco
Lime and mango salsa

Navarin of Lamb
Parsley potatoes and root vegetables

Parmesan Crusted Sea Bass
Roasted squash, courgette and a sweet pepper sauce 🌿

Lasagne al Forno
Tomato and mozzarella salad

Mushroom "Meatballs"
Feta cheese and beetroot hummus 🌿

DESSERTS

Croissant Bread and Butter Pudding
Marmalade and clotted cream

Banana and Dark Chocolate Crèmeux
Banana cake and peanut butter

Blueberry Marble
Cheesecake 🌿

Crème Caramel
Tonka bean mousse and plum compote 🌿

Choice of Ice Creams:

Flat white coffee, raspberry ripple, strawberry frozen yoghurt, and cherry sauce

Queens Grill

Dinner



APPETISERS

Warm Salad of Chicken Livers*
Crisp pancetta and raspberry vinaigrette

Vegetarian Scotch Egg*
Rocket salad and wholegrain mustard dressing ♡

London Cured Salmon*
Pickled radish salad

Grilled Asparagus
Gremolata, macadamia, watercress and mixed greens ♡ ♡ ♡

Smashed Olives, Pumpkin, Orange and Avocado
Burnt orange dressing ♡ ♡

SALAD

Classic Caesar Salad
Garlic croutons and shaved Parmesan

Turkish Style Salad
Cucumber and tomato ♡ ♡ ♡

SOUPS

Parsnip and Chestnut Soup ♡ ♡

Beef Consommé
Barley and vegetables

♡ Wellness option. ♡ Plant-based. ♡ Vegetarian. ♡ Gluten free.

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Dinner

ENTRÉES

Rack of Rare Breed* Lamb
Boulangier potatoes, mint jelly, redcurrant jus, wilted spinach and shallots

Roasted Turkey Ballotine and Macadamia Nut Farce
Ginger beer-roasted roots, château potato, and chicken jus

Red Thai Prawn Curry
Cashew nuts, lime, coriander and garlic fried rice

Bubble and Squeak Rosti
Cider braised apple, turnips and chestnuts, creamed spinach ✓

Baked Squash, Vegan Cheddar and Spinach Turnover
Fondant potatoes, salsify forestière ✓

Vegetables of the Day

DESSERTS

Chocolate Volcano Cake
White chocolate ice cream

Tonka Bean Crème Brûlée Cheesecake Mousse
Strawberry jelly and amaretti biscuits

Saffron Poached Pear
Lace cookies and praline custard

Carrot Cake
Orange jam and candied walnuts (V) (V) (V)

Choice of Ice Creams:
Flat white coffee, raspberry ripple, strawberry frozen yoghurt, and cherry sauce

Cheese Trolley
A selection of artisan cheeses with accoutrements