

# Queens Grill

## Lunch



### APPETISERS

Chinese Spring Rolls  
Sweet chilli and Asian slaw ✓

Smoked Bacon and Leek Quiche  
Mixed Caesar salad

Minestrone Soup ✓

Avocado Tartare  
Blue cheese, dates, tomato, peppers and mango yuzu sauce 🌿

Cold Meats\*  
A selection of cold meats is always available

### SALAD AND SANDWICH OF THE DAY

Greek Salad  
Barrel aged feta, Roma tomatoes, cucumber and olive oil dressing 🌿 ✓

Prawn Mayonnaise and Iceberg Lettuce Baguette  
French fries

🌿 Wellness option. ✓ 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

Fisherman's Pie  
Broccoli and peas

Spaghetti Ragu Bolognese  
Parmesan and garlic bread

Roasted Sweet Potato  
Barbecue pulled jackfruit ✓🌱

Chicken Schnitzel  
Baby gem and German style potato salad

Lentil Bolognese  
Parmesan and garlic bread ✓

### DESSERTS

Pink Lady Apple Tart Tatin  
Cinnamon ice cream

Chocolate and Cherry Crèmeux  
Date and almond flapjack 🌱

Balsamic Strawberries and Mascarpone Cream  
Candied basil 🌱

Pumpkin Pie  
Chocolate mascarpone and pumpkin seed brittle 🌱

Choice of Ice Creams:

Raspberry ripple, Belgian chocolate and lemon sorbet, and caramel sauce



# Queens Grill

## Dinner

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### APPETISERS

Macaroni Cheese  
Garlic, wild mushrooms and truffle ✓

Oak Smoked Chicken  
Avocado and Waldorf salad

Pork Presse  
Celeriac remoulade, apple purée

Balinese Vegetable  
and Tropical Fruit Salad 🌿 ✓ 🌱

Mushroom Parfait  
Celeriac and truffle cream ✓

### SALAD

Mixed Green Salad  
Orange vinaigrette 🌿 ✓ 🌱

Classic Caesar Salad  
Garlic croutons and shaved Parmesan

### SOUPS

Roasted Onion Soup  
Truffle 🌿 ✓

Duck Consommé  
Smoked duck and chives

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## Dinner



### ENTRÉES

Roast Rack of Lamb with Rissole Potatoes  
Savoy cabbage, mint sauce and Rosemary jus

Moroccan-Spiced Guinea Fowl  
Kale, couscous, aubergine, lemon, and tagine sauce

Grilled Fillet of Loch Duart Salmon  
Asparagus, parsley potatoes and chive butter sauce

English Pea and Ricotta Cheese Dumplings  
Squash, sage, roasted garlic velouté sauce

Za'atar Roasted Cauliflower  
Pickled raisins, carrot hummus and mint chimichurri

Vegetables of the Day

### DESSERTS

Apple Strudel  
Warm vanilla custard brûlée and apple compote

Dark Chocolate Ganache  
Salted caramel ice cream, passion fruit gel and popcorn tuile

Lemon and Lavender Cake  
Clotted cream, poached apple, vanilla sable and crystallised lavender flowers

Frozen Soufflé  
Mango and passion fruit

Choice of Ice Creams:  
Raspberry ripple, Belgian chocolate and lemon sorbet, and caramel sauce

Cheese Trolley  
A selection of artisan cheeses with accoutrements