

# Queens Grill

## Lunch

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### APPETISERS

Hot Smoked Chalk Stream Trout on Toast  
Cucumber, horseradish and capers

Spinach and Chickpea Fritters  
Spiced tomato sauce 🌱

Pea and Ham Soup 🌾

Roasted Pineapple with Prosciutto  
Cracked black pepper 🌿

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

### SALAD AND SANDWICH OF THE DAY

Vietnamese Chicken and Lettuce Cup  
Spiced honey and soy dressing

BLT - Smoked Bacon, Iceberg Lettuce and Tomato 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

Steamed Mussels in a Saffron Curry Sauce  
Garlic bread

Chicken and Leek Potato Pie  
Seasonal vegetables

Grilled Haddock  
Achiote paste, Spanish rice and grilled vegetables 🌿

Veal and Beef Cannelloni  
Tomato sauce, basil, parmesan cheese

Wild and Cultivated Mushroom Bourguignon  
Creamed potatoes ✓

### DESSERTS

Warm Orange Cake  
Cardamom, almond crumble and clotted cream

Forest Berry Mousse  
Marinated strawberries 🍓

Tiramisù Cheesecake  
Kahlua, dark chocolate and espresso mascarpone 🌿

Sherry Trifle

Choice of Ice Creams:  
Strawberry, flat white coffee, ginger sorbet, and strawberry sauce



# Queens Grill

## Dinner

### APPETISERS

Grilled Squid  
Black garlic purée, romesco, broad beans and salsa verde

Vegetarian Pad Thai  
Cashew nuts ✓

Mediterranean Jumbo Shrimp and Crevette Salad  
Saltine crackers

Pressed Mediterranean Vegetable Tian  
Fennel escabeche, fava bean pesto ✓

Freekeh, Mixed Salad, Roasted Beetroot & Hazelnut Salad  
Yogurt and tahini dressing ✓

### SALAD

Classic Caesar Salad  
Garlic croutons and shaved Parmesan

Mixed Garden Salad  
Mustard vinaigrette ✓

### SOUPS

Cream of Broccoli Soup  
Cheddar croutons ✓

Double Chicken  
Vegetable and green herb broth

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### ENTRÉES

#### Iberico Pork Cutlet

Parmesan crust, ceps, romarin parmentier potatoes and marsala sauce

#### Herb-Roasted Chicken

Cauliflower cheese gratin, rösti potatoes, kale, and roast chicken jus

#### Wild Native Sea Bass Fillet

Piperade, red pepper, chorizo purée, poached saffron new potatoes and a chorizo foam

#### Celeriac Steak

Café de Paris butter, pressed anna potatoes, honey grilled carrots and broccoli ✓

#### Goan White Curry

Black rice, coconut green beans, paratha i bread 🍌 🌿

#### Vegetables of the Day

### DESSERTS

#### Bitter Chocolate Soufflé

Chocolate sauce and white chocolate ice cream

#### Pineapple, Mango, Passion Fruit, Papaya and Kiwi

Served in a Champagne sabayon

#### Fresh Raspberries

Sablé biscuit and chantilly mousseline

#### Vanilla Chia Seed Pudding

Blackberry, coconut and honeycomb 🍌 🍌 🌿

#### Choice of Ice Creams:

Strawberry, flat white coffee, ginger sorbet, and strawberry sauce

#### Cheese Trolley

A selection of artisan cheeses with accoutrements