

# Queens Grill

## Lunch



### APPETISERS

Ham Croquettes  
Horseradish and mustard sauce

Leek and Blue Cheese Quiche  
Mixed salad and dill oil ✓

Tom Yum Soup 🌿

Honeydew Melon Salad  
Cucumber, lime and Aleppo pepper ✓ 🌿

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

### SALAD AND SANDWICH OF THE DAY

Mediterranean Style Mackerel Pasta Salad  
French dressing

Turkey Quesadilla  
Pico de gallo, guacamole, queso and sour cream

🌿 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.

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### ENTRÉES

Grilled Fish and Shellfish Brochette  
Jasmine rice and sauce béarnaise ④

Hog Roast Sausage Roll  
Belgian endive salad and chutney

Arctic Char  
Crushed new potatoes, sautéed spinach and shrimp cream sauce ④

Beef Noodle Chow Mein  
Spring onion

Sweet Potato and Kale Balls  
Soy mushrooms, courgettes and tomato sauce ④

### DESSERTS

Warm Chocolate Brownie  
Vanilla custard ④

Cherry Crumble  
Crème anglaise

Lemon Mousse  
Blackberries, mascarpone cream and pistachios ④

Banoffee Pie  
Raspberries and peanuts

Choice of Ice Creams:  
Strawberry & cream, mint chocolate chip, lemon sorbet, and caramel sauce

# Queens Grill

## Dinner

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### APPETISERS

Caramelised Onion and Goat's Cheese Quiche  
Chimichurri dressing ✓

Jumbo Shrimp and Baby Shrimp Cocktail  
Marie Rose sauce

White Sturgeon Caviar  
Warm blinis and sour cream and accompaniments ✓

Shaved Pear, Fennel, Celeriac and Raisin Salad  
Old Winchester ① ✓

Smoked Puy Lentil Pate  
Fig marmalade, bread and pickles ✓

### SALAD

Classic Caesar Salad  
Garlic croutons and shaved Parmesan

Tomato and Herb Salad  
Kalamata olive crumb ① ✓ ②

### SOUPS

Butter Bean and Thyme Soup ① ✓

Moroccan inspired Lamb Broth ①

② Wellness option. ① Plant-based. ✓ Vegetarian. ① Gluten free.

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# Queens Grill

## Dinner

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### ENTRÉES

Roast Loin and Daube of Venison\*  
Red cabbage purée, glazed chestnuts, red wine and blueberry jus

Medallions of Pork  
Cauliflower textures, bacon mash, and Agen prune jus ①

Shellfish Pie  
Creamed potatoes and steamed green vegetables

Beetroot Risotto  
Pistachio and English goats' cheese ① ②

Vegetable Paella Croquettes  
Sherry glazed vegetables, Catalan spinach, cashew romesco sauce ②

Vegetables of the Day

### DESSERTS

Grand Marnier Soufflé  
Sauce anglaise

White Chocolate and Mascarpone Mousse  
Amarena cherries, dark chocolate crèmeux and coconut ice ①

Peanut Butter Semifreddo  
Chocolate brownie, banana ganache and hot chocolate sauce

Coconut Panna Cotta  
Black sesame rice and baby peach ① ② ③

Choice of Ice Creams:  
Strawberry & cream, mint chocolate chip, lemon sorbet, and caramel sauce

Cheese Trolley  
A selection of artisan cheeses with accoutrements