

# Queens Grill

## Lunch



### APPETISERS

Crispy Whitebait and Thai Salad  
Spiced tartare sauce

York Ham Terrine  
Homemade piccalilli and grain mustard vinaigrette

Mulligatawny Soup 🍷

Vegetable Crudités  
Sesame, sumac yoghurt, pistachio 🍷 🌱

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

### SALAD AND SANDWICH OF THE DAY

Crispy Prosciutto and Melon Salad  
Mustard herb dressing 🍷

Philadelphia Cheese, Mustard and Steak\* Sandwich  
French fries

🌱 Wellness option. 🍷 Plant-based. 🌿 Vegetarian. 🍷 Gluten free.

Some of our products may contain allergens. If you have a food allergy, intolerance, or coeliac disease, please inform a member of our staff before placing your order. \*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

Poached Salmon\*

New potatoes, green vegetables and warm butter sauce (V)

Cunard Black Ale and Beef Pie

Potato purée, peas and black ale gravy

Asian Dumplings

Sweet chilli sauce (V)

Seafood Pasta Bake

Herb breadcrumbs, salad and dill oil

Roast Teriyaki Mushrooms, Broccoli and Sesame Seed

Soba noodles (V)

### DESSERTS

Plum, Almond and Rosemary Bakewell Tart

Vanilla custard

Pineapple Carpaccio

Lime, mascarpone and fresh mint (V)

Gâteau Almond Opéra

caramelised peanuts

Choice of Ice Creams:

Mint Chocolate chip, Strawberry ice cream and Mango sorbet with caramel sauce

# Queens Grill



Michel Roux adds his signature style to our Gala evening menu, blending luxurious ingredients to craft these bespoke dishes

## Appetisers

### Michel Roux Signature

#### Thon\* Mi-Cuit

Vinaigrette au gingembre pimenté et huile de sésame

Rare Peppered Tuna\* Spicy ginger and sesame dressing (GF)

*Cunard Sake Tokubetsu Junmai Genshu, Akashi-Tai, Japan (120ml) - US\$10.90*

#### Tofu Poêlé

Vinaigrette au gingembre pimenté et huile de sésame

Pepper Roasted Tofu Spicy ginger and sesame dressing (GF) (V) (W)

*Shiraz Reunion, The Lane, Australia (175ml) - US\$20.00*

#### Thai Vegetable Spring Roll

Rice noodle salad and tangy cashew sauce (V) (W)

#### Duck Pâté en Croûte with Nuts

Orange salad and balsamic and date relish

Pumpkin, Spinach, Feta, and Roasted Chickpea Salad (GF) (V) (W)

## Soups

#### Spicy Lentil Soup

Buckwheat (V)

#### Beef Consommé

Set truffle custard and chives

## Salads

#### Roasted Grape, Feta, Carrot, Pecan nuts and Brown Rice Salad

Balsamic maple dressing (GF) (V) (W)

#### Classic Caesar

Garlic croutons, anchovies and shaved Parmesan

(W) Wellness option. (V) Plant-based. (V) Vegetarian. (GF) Gluten free.

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## Entrées

### Michel Roux Signature

#### Selle et Ris d'Agneau\* Rôtis Petits légumes et jus à l'ail

Roast Saddle of Lamb\* and Sweetbread  
Vegetable selection and lamb jus scented with garlic 🍷

*Psi, Bodegas y Vinedos Alnardo, Spain (175ml) - US\$19.00*

#### Pithivier de Betteraves et Champignons Petits légumes et sauce parmentier aux truffes

Beetroot and Mushroom Pithivier  
Vegetable selection and potato and truffle sauce 🍷

*Pinot Noir Carmel Road, USA (175ml) - US\$15.40*

#### Roasted Sirloin of Beef\*

Yorkshire Puddings, roasted potato, mustard, roasted vegetables and red wine gravy

#### Classic Coquilles Saint-Jacques

Glazed scallops gratinated in a Gruyère sauce with creamed Maris Piper potato

#### Kale, Pear and Blue Cheese Strudel

Slow-roasted roots, apple ketchup, and tarragon soubise 🍷

## Desserts

### Michel Roux Signature

#### Soufflé aux Fruits de la Passion Glace au Chocolat Blanc

Passion Fruit Soufflé  
with White Chocolate Ice Cream

*Cunard Cellar Reserve, Barrique D'Or,  
Pacherenc du Vic-Bilh, France (75ml) - US\$11.50*

#### Iced Grand Marnier Parfait

Orange and olive oil cake,  
orange sauce, fennel ice cream 🍷

#### Coconut and Mango Pudding

Coconut gel and coriander 🍷 🍷 🍷

#### Choice of Ice Creams:

Mint Chocolate chip, Strawberry ice cream and  
Mango sorbet with caramel sauce

#### Cheese Trolley

A selection of artisan cheeses with  
Accoutrements

Poached Pear  
Sablé biscuits and a caramel  
ginger butter sauce

Selection of Loose Leaf Tea and Coffee