

Queens Grill

Lunch

APPETISERS

Ham Croquettes
Horseradish and mustard sauce

Leek and Blue Cheese Quiche
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 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, or poultry may increase your risk of foodborne illness, especially if you have a compromised immune system.

Queens Grill

Lunch

ENTRÉES

Grilled Fish and Shellfish Brochette
Jasmine rice and sauce béarnaise (V)

Hog Roast Sausage Roll
Belgian endive salad and chutney

Arctic Char
Saffron pilaf rice, sautéed spinach and shrimp cream sauce (V)

Beef Noodle Chow Mein
Spring onion

Sweet Potato and Kale Balls
Soy mushrooms, courgettes and tomato sauce (V)

DESSERTS

Warm Chocolate Brownie
Vanilla ice cream

Cherry Crumble
Crème anglaise

Lemon Mousse
Blackberries, mascarpone cream and pistachios (V)

Choice of Ice Creams:
Brownies and Cream, Vanilla ice cream and Strawberry Frozen yoghurt with caramel sauce

Queens Grill

Dinner

APPETISERS

Mature Cheddar and Spring Onion Croquettes
Homemade pickles ♻️

Quail Breast Saltimbocca
Crispy quail's egg* and potato salad

Crayfish Salad
Spicy horseradish, tomato sauce, baby gem and apple

Anjou Pears
Frisee, agave syrup, mustard seeds and toasted walnuts ♻️

Grilled and Raw Shaved Zucchini Salad
Crumbled feta, walnut and preserved lemon dressing ♻️ ♻️

SALAD

Classic Caesar Salad
Garlic croutons and shaved Parmesan

Roasted Beet and curly endive Salad
Hazelnut Chilli mustard vinegar ♻️

SOUPS

Turkish Chickpea Soup
Lemon and mint

Miso mushroom Tea Soup
Black garlic, shiitake, spring onion and ginger ♻️

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

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Dinner

ENTRÉES

Beef* Fillet Surf and Turf
Sautéed garlic prawns, sauce béarnaise, potato skins and asparagus spears

Paupiette of Chicken with Mango and Coconut
Coriander curry sauce, black rice, French beans and sweet peppers

Fillet of Wild Atlantic Halibut
Baby prawns, baby spinach, new potatoes and dill Hollandaise

Portobello Mushrooms 'Kiev'
Cauliflower cheese purée, minted crushed new potatoes,
roasted shallots and French beans ♻️

Stuffed Green Cabbage with Root Vegetable Hash
Braised puy lentils, smashed new potatoes, parsley sauce ♻️

Vegetables of the Day

DESSERTS

Brioche Pain Perdu
Cinnamon, apple compote and vanilla ice cream

Chocolate Fudge Cake
Candied Cayenne walnuts, Strawberry and chocolate cream

Mille-Feuille of Summer Berries
Vanilla ice cream

Vanilla Almond Cheesecake
Strawberry salsa ♻️ ♻️ ♻️

Choice of Ice Creams
Brownies and Crean, Vanilla ice cream and Strawberry Frozen yoghurt with caramel sauce

Cheese Trolley
A selection of artisan cheeses with accoutrements