

Queens Grill

Lunch



APPETISERS

Crayfish and Baby Shrimp Avocado Salad

Brussels Pâté with Nuts

Shaved fennel, celeriac and apple salad honey mustard dressing

Stuffed Peppers

Cheddar grits and streaky bacon 🌿

Curried Lentil Soup

Naan crouton ✓

Cold Meats*

A selection of cold meats is always available

SALAD AND SANDWICH OF THE DAY

Panzanella Salad

Olive oil mustard dressing ✓

Pastrami and Swiss Cheese on Rye Bread

Mixed pickles and 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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Lunch



ENTRÉES

Seafood Vol-au-vent
New potatoes, baby spinach and asparagus

Roast Leg of Lamb*
Boulangère potatoes, seasonal vegetables and Thai style mint sauce ④

Red Wine Braised Chicken
Fingerling potatoes, mushrooms and roasted root vegetables ④

Miso Grilled Salmon Noodles with Sesame Oil

Pumpkin, Spinach and Walnut Spaghetti ④

DESSERTS

Treacle Tart
Crème Anglaise

Exotic Fruit Salad
Roasted coconut ④

Strawberry Cheesecake
Graham cracker crumb and strawberry purée ④

Choice of Ice Creams
Strawberry, Mint Chocolate chip ice cream and Blackcurrant sorbet with peach sauce

Queens Grill

Dinner

APPETISERS

Korean Fried Cauliflower
Creamed wilted spinach, sesame and chilli garlic sauce ♻️

Salad of French Rabbit Saddle
Confit of leg and onion marmalade

Hot Smoked Scottish Salmon Salad
Cucumber compote and Lemon Oil

Salad of Beetroot Tomatoes, Strawberries and Mozzarella
Mustard, muscatel dressing ♻️ 🌱

Salt Baked Celeriac
Pear, pickled celery, almond and hazelnuts dressing 🌱 🌿 ♻️

SALAD

Classic Caesar Salad
Garlic croutons and shaved Parmesan

Spinach and Apple Salad
Rosemary mustard vinaigrette 🌱 🌿 ♻️

SOUPS

Fire Roasted Tomato Soup
Tapenade palmier ♻️

Asian Style Chicken Broth
Sweetcorn and egg white 🌱

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Dinner

ENTRÉES

Treacle-Glazed Beef* Fillet

Smoked bacon, pecan and wild mushrooms, sweet potato purée, buttered spinach (S)

Chicken Tikka Masala

Pilaf rice, kachumber salad, mango chutney and naan bread

Fillet of Atlantic Halibut

Crisp fennel and dill, celeriac remoulade, caramelized orange butter sauce (S)

Cauliflower, Chickpea and Winter Fruit Tagine
Green couscous fritters, strained Greek yoghurt (V)

Harissa Roasted Cauliflower

Chimichurri, almonds, tahini and black sesame crispy onions (S) (V) (D)

Vegetables of the Day

DESSERTS

Warm Apple and Apricot Tart
Custard sauce

Honey Cake

Vanilla roasted pineapple, chocolate sorbet, mango purée and ricotta mousse

Vacherin

Lemon, basil parfait and strawberry jelly

Dark Chocolate Mousse

Chamomile jelly, passion fruit and cocoa nibs (S) (V)

Choice of Ice Creams:

Strawberry, Mint Chocolate chip ice cream and Blackcurrant sorbet with peach sauce

Cheese Trolley

A selection of artisan cheeses with accoutrements