

Queens Grill

Lunch



Appetisers

Buffalo Chicken Wings

Blue cheese and celery

Cucumber Panna Cotta

Citrus Smoked salmon*

Sweet Potato Soup

Spiced chorizo

Tapenade Dip

Crostini ✓

Cold Meats*

A selection of cold meats is always available

Salad and Sandwich of the Day

Prawn and Asparagus Salad

Yoghurt dressing Ⓢ

Camembert, Cranberry Relish Brioche Bread

Potato chips and mixed salad ✓

✦ Wellness option. Ⓢ Plant-based. ✓ Vegetarian. Ⓢ Gluten free.

Some of our products may contain allergens. If you have 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.

Queens Grill

Lunch

Entrées

Parmesan Crusted Sea Bass

Roasted squash, courgette and a sweet pepper sauce 🌿

Lasagne al Forno

Garlic bread

Crispy Fish Taco

Lime and mango and pineapple salsa

Navarin of Lamb

Parsley potato and root vegetables

Mushroom Meatballs

Feta cheese and beetroot hummus 🌿

Desserts

Caramel Bread and Butter Pudding

Orange blossom cream 🌿

Banana and Dark Chocolate Crèmeux

Banana cake and peanut butter

Mango Sticky Rice 🌿 🌿

Choice of Ice Creams

Raspberry ripple, salted caramel
fruit sorbet, and berry sauce

Queens Grill

Dinner

Appetisers

Caramelised Onion and Goat's Cheese Quiche
Chimichurri dressing ✓

Jumbo Shrimp and Baby Shrimp Cocktail
Marie Rose Sauce

White Sturgeon Caviar*
Blinis, sour cream and accompaniments

Shaved Pear, Fennel, Celeriac, and Raisin Salad
Old Winchester ④ ✓

Smoked Puy Lentil Pâté
Fig marmalade, bread and pickles ④

Salad

Classic Caesar Salad
Garlic croutons and parmesan

Tomato Basil Salad
Kalamata olive crumb ✓ ④

Soups

Butter Bean and Thyme ④ ✓

Moroccan-Inspired Lamb Broth ④

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Queens Grill

Dinner



Entrées

Lemon Sole Bonne Femme

White wine and mushroom cream sauce

Roast Loin*, and Daube of Venison, Red Cabbage Puree,
Glazed Chestnuts, Red Wine and Blueberry Jus

Shellfish Pie

Creamed potatoes and steamed green vegetables

Vegetable Paella Croquettes

Sherry glazed vegetables, Catalan spinach and cashew romesco sauce (V)

Beetroot Risotto

Pistachio and goat's cheese (V) (V)

Desserts

Grand Marnier Soufflé

Sauce anglaise

White Chocolate and Mascarpone Mousse

Amarena cherries, dark chocolate crèmeux, coconut ice (V)

Peanut Butter Semifreddo

Chocolate brownie, banana ganache and hot chocolate sauce

Coconut Panna Cotta

Black sesame rice, and peach (V) (V)

Choice of Ice Creams

Raspberry ripple, salted caramel
fruit sorbet, and berry sauce

Cheese Trolley

A selection of artisan cheeses with accoutrements from the trolley

Coffee and Petit Fours