

# Queens Grill

## A la Carte Menu

### APPETIZERS

Cornish Crab Meat, Crayfish and Sturgeon Caviar Cocktail, Tomato Jelly and Avocado

Shrimp Ceviche, Roasted Piquillo Pepper, Soft Spring Rolls, Coconut and Passion Fruit Dressing \*

Orange and Dill Cured Scottish Salmon, Waldorf Salad \*

Yellow Fin Tuna Tartare, White Miso Dressing \*

Tuscan Chicken Confit Salad

Game Pâté en Croûte, Cumberland Sauce

Asparagus and Cream Cheese Terrine, Fig and Walnut Compote

Cantaloupe Melon, Lemon Palm Ricotta, Roasted Cashew Nuts, Lime Honey Dressing

Pacific Jumbo Shrimp Tempura, Fresh Mango Chilli Sauce

Baked Mushroom and Cornish Crab Newburg Brioche

Confit of Duck Ravioli, Roasted Pine Nuts, Burro Fuso, Madeira Glaze

Twice Baked Goat Cheese Soufflé, Parmesan Broth with Chive Crème Fraîche

(RS) Indicates Royal Spa Selection      (V) Indicates dishes suitable for Vegetarians

\* Whilst all the food we serve on board is prepared to the highest health and safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

## ENTREES

Scaloppini of Loch Duart Salmon, Chervil Beurre Blanc, Roasted Shiitake, Mashed Potatoes

Dover Sole, Meunière or Grilled  
Prepared in the dining room by your Maître d'

Lobster Thermidor

Jumbo Shrimp Provençal, Pilaf Rice

Organic Chicken Breast with Black Pudding, Creamy Mushroom Duxelle  
Whipped Potatoes, Roasted Shallot Jus

Roast Duck à L'Orange  
Parsnip and Apricot Croquette, Braised Cabbage

Asian Magret of Duck, Steamed Sticky Rice with Scallions, Pan-seared Bok Choy \*

Roast Loin of Venison, Blackberry Sauce \*  
Pommes William, Braised Red Cabbage

Oven Baked Rack of Dartmoor Lamb \*  
Anna Potato, Creamed Spinach, Rosemary Lamb Jus  
Carved in the dining room by your Maître d'

Grilled Fillet Steak au Poivre, Parmesan Fries, Wild Mushroom Ragoût \*  
(Organic Short Horn)

Grilled Sirloin Steak \*  
Petit Pois à la Française, Pommes Fondant, Grilled Tomato  
(Organic Limousin)

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## ENTREES

### Châteaubriand \*

Pommes Dauphine, Baby Vegetables, Béarnaise Sauce

Carved in the dining room by your Maître d'

Please order in advance or by lunch on the day

### Beef Wellington for Two \*

Pommes Parmentier, Vegetable Bouquetière, Sauce Périgourdine

Carved in the dining room by your Maître d'

Please order in advance or by lunch on the day

## DESSERTS

Sabayon, Espresso Semi-freddo and Marsala Jelly

Chocolate Pecan Terrine

Coconut and Passion Fruit Cheesecake

Strawberry Fraisier

Crème Brûlée Tart with Cinnamon Ice Cream

Selection of International Cheese from our Cheese Trolley

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