

## QUEENS GRILL

Lunch

11th June 2012

### ROYAL SPA SELECTIONS

Tortilla Soup with Pico de Gallo (V)

Seared Rainbow Trout with Aveneto Salsa

Almond Lemon Tart

### APPETIZERS AND SOUPS

Crostini alla Napoletana, Mozzarella, Anchovy, Tomato

Grilled Mediterranean Vegetables, Pesto Vinaigrette (V)

Curried Pasta and Bean Soup (V)

Chilled Banana Soup (V)

### SALADS AND SANDWICH

Iceberg Lettuce, Sliced Tomato, Baked Red Onions with Raspberry Vinaigrette (V)

Coronation Chicken Baguette

A Selection of Cold Meats is always available

(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 food borne illness, especially if you have certain medical conditions

## QUEENS GRILL

### ENTRÉES

Linguini with Smoked Salmon in a Light Cheese Sauce with Chives

Coriander and Chorizo Bread-crusted Barramundi,  
Warm Cabbage Slaw and Sweet Chilli Mayonnaise

Roast Chicken, Lemon and Thyme Bread Stuffing, Roast Potatoes, Chicken Jus

Wild Mushroom Risotto with Arugula Salad and Herb Oil (V)

### DESSERTS

Chocolate Opéra, Vanilla Cream

Blueberry Cheese Cake

Low in Sugar - Apple and Blackberry Crumble with Vanilla Sauce

Coffee and Vanilla Ice Creams with Peach Frozen Yoghurt and Cherry Sauce

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# CHEF'S SPECIALS

11th June, 2012

## APPETIZERS

Asian Chicken Salad with Spiced Peanuts (RS)

Tomato Bisque Scented with Basil (V)

Wild Mushroom Consommé

Chilled Pear and Honey (V)

## SALAD AND DRESSINGS

Gourmet Greens with Cherry Tomatoes (V)

Carrot Ginger, Thousand Island Dressing

## ENTREES

Grilled Salmon with Rutabaga Sauce (RS)

Chicken and Sweet Tomato Tortellini, Pancetta, Parmesan Broth

Fillet of Plaice, Cream Spinach, Dill Mustard Sauce

Roasted Vermont Turkey with Sage Gravy

Vegetable Wellington, Glazed Shallots, Chive Cream (V)

Garden Vegetable Tian on Creamy Spinach (V)

## SELECTION OF VEGETABLES AND POTATOES

Minted Buttered Green Peas, White Asparagus Maitaise, Grilled Tomato with Parmesan Herb Crust

Sautéed Potatoes, Parsley New Potatoes, Minted Boiled Potatoes

## DESSERTS

Tiramisù (RS)

St Clements' Crème Brûlée with Orange Madeleines

Low in Sugar - Panna Cotta

Coffee and Vanilla Ice Creams with Peach Frozen Yoghurt and Cherry Sauce

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