

# Britannia Restaurant

## Dinner

Tuna Cobb Salad 125/6/2

Mozzarella Stuffed Chicken Breast with Parsley New Potatoes and Tomato Salad 390/13/2

Mexican Chocolate Banana Cake with Chocolate Sauce 161/3/2

## Appetisers and Soups

Atlantic Seafood Tian with Sliced Tomato and Sour Cream

Parfait of Duck with Cranberry Cream and Onion Marmalade

Crisp Goat's Cheese with Creamed Wild Mushrooms and Walnut Pesto (v)

Manhattan Clam Chowder with Roasted Tomatoes

Beef and Barley Broth with Root Vegetables

Chilled Gazpacho (v)

## Salad

Hearts of Palm and Endive Salad

Caesar Dressing or Creamy Herb Vinaigrette (v)



Nutrition key: Calories/Fat (Grams)/Fibre (Grams) (v) - Denotes vegetarian choice

\*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. Some of our products may contain allergens.

If you are sensitive to any of these, please speak to a member of staff before dining. Please note that some of these dishes may contain nuts or nut extracts.

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## Entrées

Mushroom Tortellini with Cherry Tomatoes and Basil (v)  
Grilled Salmon Fillet with Carrot and Cumin Purée, Sesame Bok Choy and Lemongrass Sauce  
Escalope of Veal with New Potato Wedges, White Beans, Asparagus, Artichoke, Tomato and Veal Jus  
New Orleans Jambalaya with BBQ Chorizo, Chicken and Seafood  
Courgette and Eggplant Piccata with Couscous and Marinara Sauce (v)  
Vegetable Burritos with Spicy Sauce, Guacamole and Refried Beans (v)

## Desserts

Orange Tian with Crème Chibouste and Tangy Citrus Sauce  
White Chocolate Panna Cotta with Raspberry Coulis  
Pear Tart Tatin with Caramel Sauce and Vanilla Ice Cream  
Low Sugar Cranberry and Pecan Pie with Vanilla Sauce  
Pistachio, Chocolate Ice Creams and Champagne Sorbet with Mango Sauce  
A Selection of British and International Cheeses with Bread, Biscuits, Chutney, Dried Fruit and Nuts

## Wine to Complement Your Entrée

Sauvignon Blanc, Shaw + Smith, Adelaide Hills, Australia - \$55.00/bottle  
Agiorgitiko Saint George, Domaine Skouras, Peloponnese - PDO Nemea, Greece - \$45.00 /bottle  
Coteaux du Layon Beaulieu La Soucherie, Claude Papin, Château Pierre-Bise, France - \$6.95/75ml glass



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