

BRITANNIA RESTAURANT

Dinner

ROYAL SPA SELECTION

Asian Chicken Salad with Spiced Peanuts 145/6/2

Seven Spiced Chicken with Green Beans, Vichy Carrots, Sesame Rice and a Fresh Pear Jus 380/13/7

Dessert - Tiramisu 160/8/trace



APPETISERS AND SOUPS

Roulade of Smoked Salmon and Cornish Crab with Gravlax Tartar, Hot Smoked Salmon, Sour Dough Crisp Breads and Horseradish Cream*

Escargots Bourguignon with a Garlic and Herb Butter

Warm Salad of Crostin de Chavignol, Red Onion and Plum Chutney with a Beetroot and Honey Dressing

Cream Caroline (v)

Bouillabaisse Soup with Saffron Rouille

Chilled Pineapple Soup with Toasted Coconut (v)



SALAD

Crisp Wedge of Iceberg, Artichoke Hearts, Cucumber, Tomato, Corn Kernels and Red Bell Peppers with a Red Wine Vinaigrette or Chive Lemon Dressing (v)

THE VERANDAH OFFERING AN EXPERIENCE OF EXQUISITE FRENCH CUISINE AND IMPECCABLE WHITE STAR SERVICE. BOOK YOUR TABLE TODAY BY CALLING 14319 OR VISITING ON DECK 2 IN THE GRAND LOBBY



BRITANNIA RESTAURANT

ENTRÉES

- Spinach and Ricotta Ravioli with Cherry Tomatoes and Pesto (v)
Grilled Halibut with Wild Mushroom Fricassee, Truffle Creamed Potatoes and Glazed Carrots
Surf & Turf - Grilled Beef* Mignon with a Cajun and Herb Butter Lobster Tail, Pommes Lorette and Hollandaise Sauce
Breast of Pheasant* with Pancetta, Potato Rosti, Caramelised Apple, Brussels Sprouts and a Calvados Cream Sauce
Baked Brioche with Curried Vegetables and Crisp Fried Tofu (v)
Couscous stuffed Roast Tomatoes, Wild Mushrooms and Pine Nuts with a Goat's Cheese Soufflé* and Balsamic Dressing (v)

DESSERTS

- Strawberry Delice with Champagne Jelly and Raspberry Sauce
Trio of Chocolate with a Dark Chocolate Mousse and Oreo Crumb
Warm Cherry Jubilee with Buttermilk Pancakes and Vanilla Ice Cream
Low Sugar Warm Apple Streusel Cake with Vanilla Sauce
Strawberry, Mint Choc Chip Ice Creams with Blackcurrant Sorbet and Caramel Sauce
A Selection of British and International Cheeses with Bread, Biscuits, Chutney, Dried Fruit and Nuts

WINE TO COMPLEMENT YOUR DINNER

- Riesling, Carmel Road, Monterey, California \$50.00/ bottle
Le Faite Rouge, Producteurs Plaimont, Cotes de Saint-Mont, South West France \$52.50/ bottle
Vin de Constance, Klein Constantia, South Africa \$16.50/ glass

(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 foodborne 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.

