BRITANNIA RESTAURANT

DINNER

28 April 2015

ROYAL SPA SELECTIONS

Fruit Coupe 80/trace/2 (v)
Monkfish wrapped in Napa Cabbage with Stir-fried Carrots, Steamed Rice and Ponzu Sauce 320/9/7
Chocolate Kahlua Cake 170/6/2

APPETIZERS AND SOUPS

Pâté de Campagne with Red Onion Marmalade and Grain Mustard Vinaigrette
Potted Shrimp with Soused Cucumber and Mixed Greens
Singapore Style Chicken Satay with Stir-fried Vegetables
Pea and York Ham Bisque
Duck Consommé with Wild Mushroom Ravioli
Chilled Strawberry and Champagne Soup (v)

SALADS

Vegetarian Caesar – Hearts of Romaine, Parmesan and Croutons

DRESSINGS

Caesar Dressing

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ENTREÉS

Conchiglie Pasta with Mushrooms in a White Wine and Mascarpone Sauce (v)
Fillet of Lemon Sole with Parsley New Potatoes, Asparagus and Carrots with a Brown Butter and Caper Sauce
Grilled Sirloin Steak with a Stilton and Onion Tart, Chateau Potatoes, Wilted Spinach and Carrots with a Burgundy Glaze*
Roast Rack of Pork with Chive Mash, Ratatouille, Courgettes and a Cider and Apple Chutney served with Lavender Jus
Aubergine Cannelloni Parmigianino with Mushroom Risotto and a Tomato Sauce (v)
Spring Vegetable Brioche Tartlet with Warm Goat's Cheese and Asparagus (v)

DESSERTS

Chocolate and Walnut Slice with Caramel Sauce
New York Cheesecake with Berry Compote
Lemon Bread and Butter Pudding with Crème Anglaise
Low Sugar Strawberry Parfait with Mango Coulis
Very Cherry, Banana and Butterscotch Ice Creams with Orange Sorbet and Chocolate Sauce

WINE TO COMPLEMENT YOUR DINNER:

Gavi di Gavi La Minaia, N. Bergaglio, Piedmonte, Italy $45.00/ bottle
Le Cupole, Tenuta di Trinoro, Tuscany, Italy $75.00/ bottle

Nutrition key: Calories/Fat (Grams)/Fibre (Grams)
(v) – Denotes vegetarian choice
Please note that some of these dishes may contain nuts or nut extracts
* 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.

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