

# BRITANNIA RESTAURANT

## LUNCH

12th June 2012

### ROYAL SPA SELECTIONS

Stracciatella Soup  
Turkey Breast Medallions with Blackberry Sauce  
Fresh Fruit Plate

### APPETIZERS AND SOUPS

Seafood Salad, Calipso Dressing  
Serrano Ham and Chorizo, Marinated Grilled Vegetables\*  
White Onion Soup with Basil Croutons  
Chilled Apricot and Mango Soup (V)

### SALADS AND SANDWICH

Mixed Garden Greens, Sliced Palm Hearts, Spring Onions, Tomatoes and Julienne Carrots with Cucumber Dill Dressing (V)  
Bacon and Egg in a Soft Bap\*  
A Selection of Cold Meats is always available

(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.

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## ENTRÉES

Potato Gnocchi with Confit of Duck and Shiitake Mushrooms  
Fish Curry with Rice, Condiments, Poppadum and Chapati Bread  
Escalope of Pork Milanaise, Buttered Dill Carrots, Sautéed Potatoes  
Vegetable and Bean Biryani (V)

## DESSERTS

Raspberry Panna Cotta with Mixed Berry Compote  
Seven Layer Washington Apple  
Low in Sugar - Carrot Cake, Orange Cream Cheese  
Strawberry, Rocky Road and Vanilla Ice Creams with Kiwi Sauce

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