

# Britannia Restaurant

## Entrées

Penne Pasta with Prawns in a Plum Tomato and Garlic Sauce  
Blackened Sea Bream with Cajun Rice, Butternut Squash Purée, Buttered Courgettes and Black Eyed Bean Salsa  
Tenderloin of Pork with Cocotte Potatoes, Rolled Savoy Cabbage, Tomato Fondue and Green Peppercorn Sauce  
Roast Prime Rib\* of Beef with Broccoli, Roasted Root Vegetables, Baked Potato and Sour Cream and Natural Gravy  
Wild Mushroom and Gouda Tart with Confit Cherry Tomatoes (v)  
Vegetable Strudel with a Corn and Herb Cream Sauce, Roasted Tomato and Asparagus (v)

## Desserts

Chocolate Mousse Cake with a Praline Centre  
Key Lime Pie with a Citrus Sauce  
Crêpes Suzette with Vanilla Ice Cream  
Low Sugar Wild Berry Cake with Fruit Compote  
Very Cherry and Mint Choc Chip Ice Creams with Raspberry Sorbet and Cherry Sauce  
A Selection of British and International Cheeses with Bread, Biscuits, Chutney, Dried Fruit and Nuts

## Wine to Complement Your Entrée

Zinfandel Rosé, The Bulletin, USA - \$36.00/bottle  
Shiraz Reunion, The Lane, Adelaide Hills, Australia - \$67.50/bottle  
Pinot Noir Beerenauslese, Willi Opitz, Austria - \$19.75/75ml glass



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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## Dinner

Italian Griddled Wild Mushroom and Radicchio Salad 100/6/2 (v)

Schezuan Chicken with Basmati Rice 324/6/3

Lemon Chiffon 150/5/2

## Appetisers and Soups

Salmon Rillettes with Pickled Cucumber, Wasabi Mayonnaise and a Soy and Honey Dressing

Chicken Liver Parfait with Green Bean Salad and Toasted Walnut Bread

Roasted Vegetable Tart with a Goat's Cheese Glaze and Tomato Vinaigrette (v)

Mushroom Soup with Candied Garlic (v)

Chicken and Noodle Soup with Lime Leaves

Chilled Vichyssoise (v)

## Salad

Marinated Sliced Plum Tomatoes with Kernel Corn, Beans and Red Onion

Red wine Vinaigrette or Whole Grain Mustard Vinaigrette (v)



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