

# Britannia Restaurant

## Dinner

Chopped Vegetable and Bean Salad 130/6/4 (v)  
Grilled Shrimp with Wilted Spinach, Steamed Rice and Spicy Macadamia Sauce 335/13/6  
Fresh Fruit Tart 170/6/2

## Appetisers and Soups

Trio of Melon with Lime Jelly and Tarragon Mascarpone Cheese (v)  
Orange and Dill Gravadlax\* with Celeriac, Pickled Gherkins and Grapefruit Salad  
Frogs Legs Provençal  
Roasted Fennel Soup with Chervil  
Wild Mushroom Consommé (v)  
Chilled Apple and Yoghurt Soup (v)

## Salad

Crunchy Mixed Greens and Alfalfa Sprouts  
Herb Vinaigrette or Honey and Mustard Dressing (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

Farfalle Pasta with Salmon in a Creamy Vodka Sauce  
Fillet of Orange Roughy with Sweet Potato Mash, Spinach and Tomato Confit  
Roast Loin of Pork with Spiced Apple Purée, Cocotte Potatoes, Savoy Cabbage, Cauliflower, Capers and Tomato a la Grecque  
English Roast Beef\* au Jus with Roast Potatoes, Mixed Vegetables and Yorkshire Pudding  
Roasted Mediterranean Vegetable Tart with Goat's Cheese Bavarois (v)  
Vegetable Fajita with Bell Peppers, Onion, Cheddar Cheese and Salsa Cruda (v)

## Desserts

Lemon Meringue Pie with Crunchy Lemon Zest  
Amaretto Crème Brûlée with Shortbread Biscuit  
Chocolate and Bacardi Fondant with Vanilla Ice Cream  
Low Sugar Apricot Mascarpone Cake with Apricot Sauce  
Brownies and Cream, Brandy Fruit Cake Ice Creams with Mango Sorbet and Kiwi Sauce  
Selection of British and International Cheeses with Bread, Biscuits, Chutney, Dried Fruit and Nuts

## Wine to Complement Your Entrée

Saint-Bris, Domaine Grand Roche, France - \$37.50/bottle  
Givry 1er Cru Clos Charlé, Domaine Mouton, France - \$57.50/bottle  
Late Harvest Sauvignon Blanc, Viña Morandé, Casablanca Valley, Chile - \$7.95/75ml glass



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