

Britannia Restaurant

Dinner

Waldorf Salad 120/2/3 (v)

Stuffed Aubergine with Olive Vinaigrette, Roasted Artichokes, Cherry Tomatoes and Pine Nuts 310/13/11 (v)

Pecan Tart with Chocolate Sauce 150/8/1

Appetisers and Soups

Marinated Asparagus and Beetroot Cured Smoked Salmon*

Smoked Highland Venison Carpaccio with Goats Cheese Butter and Arugula

Veal Sweetbreads with a Fricassee of Mushrooms, Edamame Beans, Flaked Almonds and Tarragon

Cream of Cauliflower Soup with Pesto Croutons (v)

Russian Consommé with Cep Mushroom Ravioli

Chilled Peach and Cinnamon Soup (v)

Salad

Mesclun Lettuce, Mushrooms, Tomatoes, Onion and Eggs

French Vinaigrette or Ranch 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

Linguini with Chicken, Rocket and a Cream Sauce

Pan-seared Cod with Smoked Paprika, Buttered Mashed Potato, Broccoli and Red Pepper Coulis

Peking Style Marinated Pork Loin with Egg Fried Rice, Stir-fried Vegetables, Bok Choy, Sweet and Sour Plum Sauce

Roast Leg of Lamb* with Rosemary served with Potato Rosti, Broccoli, Aubergine Ratatouille and Natural Gravy

Aubergine and Spinach Lasagne with Garlic and Herb Ciabatta (v)

Vegetable Cutlet in a Pine Nut Crust with Green Beans, Carrot Batons, Broccoli and Sun-Dried Tomato Fondue (v)

Desserts

Viennese Walnut Apple Tort with Vanilla Sauce

Iced Strawberry and Frangelico Parfait with Strawberry Sauce

Chocolate Soufflé with Chocolate Sauce

Low Sugar Raspberry Chocolate Cake with Raspberry Sauce

Honey and Ginger, Pistachio Ice Cream with Raspberry Sorbet and Peach Sauce

Selection of British and International Cheeses with Bread, Biscuits, Chutney, Dried Fruit and Nuts

Wine to Complement Your Entrée

Assyrtiko Wild Ferment, Gaia, Aegean Islands - PDO Santorini, Greece - \$45.00/bottle

Agiorgitiko / Syrah "S", Gaia, Peloponnese - PDO Nemea, Greece - \$45.00/bottle

30 Years V.O.R.S., Harveys - \$12.50/75ml glass



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