

QM2 Princess Grill.

À La Carte.

(This menu runs for approximately 7 days)



APPETISERS.

Mediterranean Jumbo Shrimp and Crevette Cocktail
with Saltine Crackers

Classic Caesar Salad

Salmon Gravlax*
Poached Quails Egg*, Mini Capers and Lemon Purée

Escargot Bourguignonne with Garlic and Herb Butter
Grilled Three Onion Ciabatta

Corn Fed Chicken and Leek Terrine
Golden Raisin Purée, Grain Mustard and Tarragon Vinaigrette

ENTRÉES.

Pan-seared Salmon Scaloppini
Roasted Almond and Haricot Vert Orzo, Roasted Shitake Mushrooms
and Cherry Tomato Étuvée

Grilled Maple and Rosemary Corn Fed Chicken Breast
Potato Rösti, Wild Mushroom Ragout

Grilled Fillet* and Braised Shin of 28 Day Aged Onley Grounds Beef
Baby Spinach, Celeriac and Horseradish Remoulade, Baby Turnips and Potato Rösti

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À La Carte.



Please order the below entrées with your Maitre d' during Lunch hours

Roast Duck à l'Orange for Two
Parsnip and Apricot Croquette and Braised Red Cabbage
Carved at your table

Roast Rack of Romney Marsh Lamb* for Two
Smoked Garlic, Dauphinoise Potatoes, Savoy Cabbage and Thyme Jus
Carved at your table

Châteaubriand* for Two
Pommes Dauphine, Baby Vegetables and Béarnaise Sauce
Carved at your table

(v) – Denotes vegetarian option.

* 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.

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.

QM2 Princess Grill.

Dinner.

(This menu changes daily)

APPETISERS.

Terrine of Ham Knuckle
Pickled Red Cabbage and Creamed Horseradish

Loch Fyne Traditional Smoked Salmon*
Grapefruit, Radish and Dill

Courgette and Goat's Cheese Tart
Onion and Cardamom Purée and a Light Pea Sauce (v)

Rocket Salad with Roasted Tomatoes 95/5/3 (v)

French Onion Soup with Cheese Crouton

Pumpkin Soup with Roasted Seeds (v)

Chilled Apple and Yoghurt Soup (v)

SALAD.

Plum Tomato, Avocado and Pink Grapefruit
Basil Oil and Balsamic (v)

ENTRÉES.

Scandinavian Arctic Char
Buttered Cucumber, New Potatoes and Hollandaise Sauce

Garlic King Prawns with Pernod
Baby Fennel, Saffron and Cardamom Rice

Grilled New York Strip Steak* au Poivre
Bok Choy, French Fries and Green Peppercorn and Brandy Sauce

Caraway Roasted Pumpkin Risotto
Sweet Potato and Parmesan Tuile (v)

Chicken Breast in Buttermilk Batter with Carrot Batons, Steamed Bok Choy
and a Sweetcorn Sauce 395/9/4

Desserts.



Coffee Parfait
Cardamom Cream and a Mini Doughnut

Mango Panna Cotta
Passion Fruit Granita

Poached Pear
Sablé Biscuits and a Caramel Ginger Butter Sauce

Bitter Chocolate Soufflé*
Chocolate Sauce and White Chocolate Ice Cream

Fresh Fruit Plate 120/tr/6 (v)

Coconut and Honey and Ginger Ice Cream
Champagne Sorbet and Mango Sauce

CHEESE TROLLEY.

A Selection of International Cheese with Fine Biscuits, Fruits and Artisan Breads

Nutrition key: Calories/Fat (Grams)/Fibre (Grams)

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