

QE & QV Princess Grill

À La Carte.

(This menu runs for approximately 7 days)



APPETISERS.

Devon Crab Cannelloni
Braised Baby Fennel, Shellfish Cream and Sauce Vierge

Croquette of Suckling Pig
Apple and Ginger Purée and Sweet and Sour Sauce

Kentish Goat's Cheese and Apple Mousse
Celery, Spiced Apples, Beetroot and Radish Salad (v)

Classic Caesar Salad
Garlic Croutons and Shaved Parmesan

Cornish Crab, Crayfish and Caviar Cocktail
Avocado and Sweet Tomato Jelly

Pacific Jumbo Shrimp Tempura
Mango and Chilli Sauce

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

Our wild game menu items may contain shot.

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À La Carte.



ENTRÉES.

Fillet of Wild Atlantic Turbot
Potato Gnocchi, Morel Mushrooms, Fresh Almonds, Truffle Purée and Almond Milk

Dover Sole Meunière or Grilled served at your table
Parsley Potatoes and Braised Orange Fennel

Poached and Roasted Poulet de Bresse and Butter Poached Scottish Langoustines Tails
Rissolle Potatoes, Baby Carrots and Langoustine Sauce

Pan-roasted Label Rouge Chicken Breast
Potato and Thyme Rösti, Wild Mushroom Ragout and Buttered Baby Vegetables

Roast Breast and Confit Legs of Grouse
Black Pudding, Salsify, Beetroot, Blackberries and Toasted Hazelnuts
and a Raspberry Vinegar Sauce

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

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

Wild Mushroom Agnolotti
Truffle and Mushroom Purée and Marinated Baby Vegetables (v)

Please order the below dish with your Maitre D' during lunchtime hours

Roast Duck à l'Orange for two, carved at your table
Braised Red Cabbage, Parsnip and Apricot Croquette

QE & QV Princess Grill.

Dinner.

(This menu changes daily)



APPETISERS & SOUP.

Terrine of Ham Knuckle
Pickled Red Cabbage and Creamed Horseradish

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
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
New Potatoes, Buttered Cucumber and Hollandaise Sauce

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

Chef's Special

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

QE & QV Princess Grill.

Dessert.



Bitter Chocolate Soufflé*
Chocolate Sauce and White Chocolate Ice Cream

Coffee Parfait
Cardamom Cream and a Mini Doughnut

Mango Panna Cotta
Passion Fruit Granita

Poached Pear
Sablé Biscuits and a Caramel Ginger Butter Sauce

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

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