

Princess Grill

A La Carte Menu

APPETIZERS

Cornish Crab Meat and Crayfish Cocktail, Tomato and Avocado Foam

Shrimp Ceviche, Roasted Piquillo Pepper, Soft Spring Rolls, Coconut and Passion Fruit Dressing

Orange and Dill Cured Scottish Salmon, Waldorf Salad

Yellow Fin Tuna Tartare, Caviar, White Miso Dressing

Tuscan Chicken Confit Salad

Game Pâté en Croûte, Cumberland Sauce

Asparagus and Cream Cheese Terrine, Fig and Walnut Compote

Cantaloupe Melon, Lemon Palm Ricotta, Roasted Cashew Nuts, Lime Honey Dressing

Confit of Duck Ravioli, Roasted Pine Nuts, Burro Fuso, Madeira Glaze

Twice Baked Goat Cheese Soufflé, Parmesan Broth with Chive Crème Fraîche

ENTREÉS

Pan-seared Loch Duart Salmon Scaloppine, Chervil Beurre Blanc, Roasted Shiitake Mashed Potatoes

Dover Sole, Meunière or Grilled
Prepared in the dining room by your Maître d'

Jumbo Shrimp Provençal, Pilaf Rice

Organic Chicken Breast with Black Pudding, Creamy Mushroom Duxelle
Whipped Potatoes, Roasted Shallot Jus

Roast Duck à L'Orange
Parsnip and Apricot Croquette, Braised Cabbage

Roast Loin of Venison, Blackberry Sauce
Pommes William, Braised Red Cabbage

Oven Baked Rack of Dartmoor Lamb
Anna Potato, Creamed Spinach, Rosemary Lamb Jus
Carved in the dining room by your Maître d'

Grilled Sirloin Steak
Petit Pois à la Française, Pommes Fondant, Grilled Tomato
(Organic White Park)

Grilled Fillet Steak au Poivre, Parmesan Fries, Wild Mushroom Ragoût
(Organic White Park)

Desserts

Sabayon, Espresso Semi-freddo & Marsala Jelly

Chocolate Pecan Terrine

Coconut and Passion Fruit Cheesecake

Strawberry Fraisier

Crème Brûlée Tart with Cinnamon Ice Cream

Selection of International Cheese from our Cheese Trolley