

Queens Grill

A La Carte Menu

Appetizers

Cornish Crab Meat, Crayfish and Sturgeon Caviar Cocktail, Tomato Jelly and Avocado
Shrimp Ceviche, Roasted Piquillo Pepper, Soft Spring Rolls, Coconut and Passion Fruit Dressing
Sturgeon Caviar, Classic Garnish and Toast
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
Pacific Jumbo Shrimp Tempura, Fresh Mango Chilli Sauce
Baked Mushroom and Cornish Crab Newburg Brioche
Confit of Duck Ravioli, Roasted Pine Nuts, Burro Fuso, Madeira Glaze
Twice Baked Goat Cheese Soufflé, Parmesan Broth with Chive Crème Fraîche

Entrées

Scaloppini of Loch Duart Salmon, Chervil Beurre Blanc, Roasted Shiitake, Mashed Potatoes
Dover Sole, Meunière or Grilled
Prepared in the dining room by your Maître d'
Lobster Thermidor
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
Asian Magret of Duck, Steamed Sticky Rice with Scallions, Pan-seared Bok Choy
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 Fillet Steak au Poivre, Parmesan Fries, Wild Mushroom Ragoût
(Organic White Park)
Grilled Sirloin Steak
Petit Pois à la Française, Pommes Fondant, Grilled Tomato
(Organic White Park)

Entrées

Châteaubriand

Pommes Dauphine, Baby Vegetables, Béarnaise Sauce

Carved in the dining room by your Maître d'

Please order in advance or by lunch on the day

Beef Wellington for Two

Pommes Parmentier, Vegetable Bouquetière, Sauce Périgourdine

Carved in the dining room by your Maître d'

Please order in advance or by lunch on the day

Desserts

Sabayon, Espresso Semi-freddo and 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

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