

Britannia Club Dinner

A La Carte

Appetisers and Soup

Seafood Club Cocktail

Norwegian Baby Shrimps, Prawns and Cornish Crab Meat
Cherry Tomato Jelly and Avocado Mousse served with Marie Rose or American Dressing

Beetroot Cured Salmon*

Salad a La Russe with Russian Dressing

Ham Hock and Pea Terrine

Homemade Piccalilli

Escargot Bourguignonne

Snails in a Garlic and Herb Butter with Grilled Onion Ciabatta

Heirloom Tomato Caprese

Bocconcini Mozzarella, Rocket Salad and Pesto Dressing (v)

Cream of Tomato Soup

Basil Cream (v)

Entrées

Pan-seared Scallops* with Celeriac Purée

Charred Tenderstem Broccoli, Glazed Chantenay Carrots
and a Cider and Chive Beurre Blanc

Paves of Scottish Salmon

Dill Creamed Potatoes, Green Beans with Tomatoes and Sauce Maltaise

Roast Gressingham Duck* with Montmorency Cherry Sauce

Almond Crusted Potato Croquette and Cranberry Braised Cabbage
(Pre-Order Only)

Beef Tournedos*

Pont Neuf Potatoes, Buttered Asparagus Spears and Sauce Diane

Side Dishes

Steamed Vegetables of the Day
Baked Potato, Creamed Potatoes, French Fries, Sweet Potato

Desserts

Chocolate Orange Fallen Cake

French Vanilla Bean Ice cream

Strawberry Cheesecake

International Cheese Trolley

BRITANNIA CLUB

DINNER

(Daily Changing)

Canyon Ranch / Spa Selection

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

Entrée – Chicken with a Sausage Meat Stuffing served with Carrots, Steamed Bok Choy,
Buttered Rice and Fig Demi-Glace 390/13/2

Dessert – Linzer Cake with Raspberry Coulis 115/4/2

Appetisers and Soup

Baby Prawn and Grapefruit Salad with Marie Rose Sauce

Chicken Liver Parfait with Red Onion Compote and Toasted Brioche

Thai Vegetable Spring Rolls with Rice Noodle Salad and Tangy Cashew Sauce (v)

Pumpkin Soup with Roasted Seeds (v)

Minestrone Genovese (v)

Chilled Apple and Yoghurt Soup (v)

Salad

Baby Spinach, Grapefruit, Orange, Pecan Nuts and Red Onion

French Vinaigrette or Marie Rose Dressing (v)

Entrées

Fettuccine with Whisky and Orange Cured Salmon, Green Peppercorns and Chopped Dill

Fillet of Cod with Snow Peas and Tomato, Boiled Potatoes, Asparagus, Cauliflower
and a Warm Tomato and Chervil Vinaigrette

Roast Leg of Lamb* with Creamed Savoy Cabbage, Roast Pumpkin, Lyonnaise Potato
and Rosemary Sauce

Seared Sirloin Steak* with Western Fries, Corn on the Cob, Green Beans
and Bourbon Barbecue Sauce

Portobello Mushroom with Provençal Vegetables, Cherry Tomato Sauce and Mozzarella Cheese (v)

Twice-Baked Potato with Refried Beans, Guacamole and Salsa (v)

Desserts

Chocolate Marquise with Bitter Orange Coulis

Bacardi Lemon Crème Brûlée

Warm Apple Strudel with Brandy Sauce

Low Sugar Cranberry and Pecan Pie with Vanilla Sauce

Honey and Ginger, Coconut Ice Creams with Champagne Sorbet and Mango Sauce

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

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.