

# Cunard Grills.

## Lunch Menu.



### CANYON RANCH / SPA SELECTION.

Appetiser – Edamame Beans with Japanese Dipping Sauce (v) 171/7/1

Entrée – Cedar Plank Salmon with Coconut Lime Rice  
Glass Noodles and Bok Choy 382/9/1

Dessert – Blackberry Granita (v) 82/4/1

### APPETISERS AND SOUPS.

Tuna and Celery Tartlet  
Cucumber, Spring Onion and Lemon Mayonnaise

Whipped Goat's Cheese  
Marinated Tomatoes, Basil Oil and a Balsamic Vinaigrette (v)

Cream of Broccoli, Stilton and Spring Onion Soup (v)

Gazpacho (v)

### SALAD AND SANDWICH OF THE DAY.

Marinated Red and Green Cabbage with Mixed Leaves  
and Tomato Dressing (v)

Roast Turkey Tortilla Wrap  
Guacamole, Sour Cream, Salsa Cruda and Tortilla Chips

A selection of Cold Meats is always available

## ENTRÉES.

Penne Aglio Olio Peperoncino  
Garlic, Red Chilli and Spring Onions (v)

Breaded Plaice Fillet  
Wilted Lemon Spinach, New Potatoes, Carrots, Confit Cherry Tomatoes  
and Rémoulade Sauce

Grilled Minute Steak\*  
Bistro Parmesan Fries and Green Beans

Vegetarian Shepherd's Pie  
Creamed Potatoes and Buttered Savoy Cabbage (v)

## DESSERTS.

Lemon Meringue Pie  
Crunchy Lemon Zest

Chocolate Brownie  
Earl Grey Mousse and Walnuts

Low Sugar Blueberry Pound Cake  
Blueberry Coulis and Vanilla Sauce

Coconut and Mint Choc Chip Ice Creams  
Mango Sorbet and Cherry 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.