

Queens Grill.

Breakfast.



CHILLED JUICES.

Freshly Squeezed Orange, Grapefruit, Cranberry, Apple, Prune, Pineapple, Tomato and V8

FRESH FRUIT AND COMPOTE.

Half Sectioned Grapefruit

Fresh Melon Platter

Spa Fresh Fruit Salad

Seasonal Fresh Berries

Compote of Stewed Fruits, Prunes or Kadota Figs

HOT AND COLD CEREALS.

Oatmeal, Cream of Wheat, Swiss Muesli

All Bran, Corn Flakes, Special K, Fruit and Fibre, Rice Krispies, Shredded Wheat, Alpen, Weetabix

YOGHURTS AND SMOOTHIES.

Plain or Fruit Yoghurt

Smoothie of the Day

FRESH FROM THE BAKERY.

Croissants, Brioche, Assorted Danish Pastries, French Bread,

All Bran or Blueberry Muffin, Toasted English Muffin, Banana Bread,

Toasted Bagels, White or Whole Wheat Toast, Rye Bread,

Pumpernickel, White Rolls

CONTINENTAL PLATTER.

A Selection of Fresh Fruits and Berries, Strawberry Yoghurt Granola,

Black Forest Ham, Roast Sirloin of Beef*, Smoked Chicken

Freshly Baked Ham and Cheese Croissant, Pain Au Chocolate,

Emmental and Brie, Fresh Crusty Multigrain Baguette

ASSORTED COLD CUTS AND CHEESE.

Black Forest Ham, Smoked Turkey, Roast Beef*, Italian Salami, Liver Pâté

Smoked Salmon*, Bagel, Cream Cheese, Red Onion and Capers

Emmental, Camembert, Cottage Cheese, Cream Cheese, Blue Cheese

PANCAKES AND WAFFLES.

Fresh Buttermilk Pancakes with your choice of Maple Syrup, Blueberry or Banana Compote

Buckwheat Pancakes with Maple Syrup

Golden Waffles with your choice of toppings

French Toast with Whipped Butter, Maple Syrup or Honey

ENTREÉS.

SELECTION OF EGGS.

Scrambled, Fried and Poached Eggs* Cooked to Order
Eggs Benedict - English Muffin with Bacon, Poached Egg* and Hollandaise Sauce
Eggs Florentine (v) - Sautéed Garlic Spinach on a Toasted English Muffin, Poached Egg* and Hollandaise Sauce
Eggs Nordic - Smoked Salmon* on a Toasted English Muffin, Poached Egg* and Hollandaise Sauce

SELECTION OF FRESH OMELETTES*

COOKED TO ORDER.

Choose from the following Ingredients:
Ham, Swiss Cheese, Cheddar Cheese, Tomato, Onion, Smoked Salmon*,
Mixed Bell Peppers, Mixed Herbs, Spinach, Mushrooms
Grilled Scottish Kippers* with Sautéed Potatoes
Poached Haddock* with Melted Butter

KEDGEREE.

Saffron Fragrant Basmati Rice topped with Flaked Smoked Haddock* and Sliced Boiled Egg,
Lightly Spiced Fruity Curry Sauce, Fresh Coriander and Fried Onions

FROM THE GRILL.

Grilled Petit Fillet Mignon*
Grilled Lamb Chops*

SIDE ORDERS.

English Bacon, Streaky Bacon,
Cumberland Sausage, Link Sausage, Chicken Sausage,
Sautéed Mushrooms, Grilled Tomato, Baked Beans, Sautéed Potatoes, Hash Brown, Corned Beef Hash,
Black Pudding

THE ALL AMERICAN.

Scrambled Eggs*, Streaky Bacon, Hash Brown, Corned Beef Hash, Link Sausage

(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.