

# QM2 Queens Grill.

## À La Carte.

*(This menu runs for approximately 7 days)*

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### APPETISERS.

Mediterranean Jumbo Shrimp and Crevette Cocktail  
with Saltine Crackers

Classic Caesar Salad

Salmon Gravlax\*  
Poached Quails Egg\*, Mini Capers and Lemon Purée

Escargot Bourguignonne with Garlic and Herb Butter  
Grilled Three Onion Ciabatta

Corn Fed Chicken and Leek Terrine  
Golden Raisin Purée, Grain Mustard and Tarragon Vinaigrette

### ENTRÉES.

Pan-seared Salmon Scaloppini  
Roasted Almond and Haricot Vert Orzo, Roasted Shitake Mushrooms  
and Cherry Tomato Étuvée

Grilled Maple and Rosemary Corn Fed Chicken Breast  
Potato Rösti, Wild Mushroom Ragout

Grilled Fillet\* and Braised Shin of 28 Day Aged Onley Grounds Beef  
Baby Spinach, Celeriac and Horseradish Remoulade, Baby Turnips and Potato Rösti

28 Day Aged Onley Grounds Sirloin of Beef\*  
Smoked Potato Purée, Caramelised Banana Shallots, Creamed Spinach and Madeira Sauce

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## À La Carte.



Please order the below entrées with your Maitre d' during Lunch hours

Dover Sole, Meunière or Grilled  
Parsley Potatoes and Braised Orange Fennel  
Deboned at your table

Lobster Tail Thermidor  
Saffron Pilaf Rice and Baby Vegetables

Roast Duck à l'Orange for Two  
Braised Red Cabbage and Parsnip and Apricot Croquette  
Carved at your table

Roast Rack of Romney Marsh Lamb\* for Two  
Smoked Garlic, Dauphinoise Potatoes, Savoy Cabbage and Thyme Jus  
Carved at your table

Beef\* Wellington for Two  
Baby Vegetables, Chateau Potatoes and Madeira Sauce  
Carved at your table

Châteaubriand\* for Two  
Pommes Dauphine, Baby Vegetables and Béarnaise Sauce  
Carved at your table

(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.

# QM2 Queens Grill.

## Dinner.

*(This menu changes daily)*

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### APPETISERS.

Terrine of Ham Knuckle  
Pickled Red Cabbage and Creamed Horseradish

Loch Fyne Traditional Smoked Salmon\*  
Grapefruit, Radish and Dill

Courgette and Goat's Cheese Tart  
Onion and Cardamom Purée and a Light Pea Sauce (v)

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

French Onion Soup  
Cheese Crouton

Pumpkin Soup with Roasted Seeds (v)

Chilled Apple and Yoghurt Soup (v)

### SALAD.

Plum Tomato, Avocado and Pink Grapefruit  
Basil Oil and Balsamic (v)

### ENTRÉES.

Scandinavian Arctic Char  
Buttered Cucumber, New Potatoes and Hollandaise Sauce

Garlic King Prawns with Pernod  
Baby Fennel, Saffron and Cardamom Rice

Grilled New York Strip Steak\* au Poivre  
Bok Choy, French Fries and Green Peppercorn and Brandy Sauce

Caraway Roasted Pumpkin Risotto  
Sweet Potato and Parmesan Tuile (v)

Chicken Breast in Buttermilk Batter with Carrot Batons, Steamed Bok Choy  
and a Sweetcorn Sauce 395/9/4

# Desserts.



Coffee Parfait  
Cardamom Cream and a Mini Doughnut

Mango Panna Cotta  
Passion Fruit Granita

Poached Pear  
Sablé Biscuits and a Caramel Ginger Butter Sauce

Bitter Chocolate Soufflé\*  
Chocolate Sauce and White Chocolate Ice Cream

Fresh Fruit Plate 120/tr/6 (v)

Coconut and Honey and Ginger Ice Cream  
Champagne Sorbet and Mango Sauce

## CHEESE TROLLEY.

A Selection of International Cheese with Fine Biscuits, Fruits and Artisan Breads

Nutrition key: Calories/Fat (Grams)/Fibre (Grams)

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