

## PRINCESS GRILL

Breakfast

### CHILLED JUICES

Choice of Fresh Orange, Fresh Grapefruit, Cranberry, Apple, Prune, Pineapple,  
Tomato, V8

### FRESH FRUIT & COMPOTE

Half Sectioned Grapefruit

Fresh Melon Platter

Spa Fresh Fruit Salad

Seasonal Berries & Cream

Compote of Stewed Prunes, Grapefruit Segments & Kadota Figs

### HOT & COLD CEREALS

Choice of Oatmeal, Cream of Wheat,

Choice of Corn Flakes, All Bran, Raisin Bran, Special K, Rice Crispies, Total,  
Shredded Wheat, Swiss Muesli, Alpen, Weetabix

### YOGHURTS & SMOOTHIES

Choice of Plain or Mixed Fruit Available as Regular, Low-Fat or Non-Fat

Strawberry/Banana Smoothie

### FRESH FROM THE BAKERY

Croissants, Brioche, Assorted Danish Pastries, French Bread, All Bran & Blueberry  
Muffins, Toasted English Muffins,  
Toasted Bagels, White & Whole Wheat Toast, Rye Bread, Pumpernickel, White  
Rolls, Banana Bread

## PRINCESS GRILL

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### PRESERVES & SPREADS

Orange Marmalade, Strawberry, Blackberry, Apricot, Cherry, Honey, Peanut Butter

### PANCAKES & WAFFLES

Blueberry Pancakes with Pure Maple Syrup

Banana Pancakes with Pure Maple Syrup

Spa Buckwheat Pancakes with Pure Maple Syrup

Golden Waffles with Fresh Fruit

French Toast with Whipped Butter & Honey

### BREAKFAST ENTRÉES

Fried Eggs, English Bacon, Mushrooms, Cumberland Sausage, Baked Beans,  
Grilled Tomato, Sautéed Potatoes

Scrambled Eggs, Streaky Bacon, Corned Beef Hash, Chicken Sausages, Hash  
Brown Potatoes

Omelette with Ham, Cheese & Mushrooms

Spa Egg White Omelette with Onions, Peppers, Tomato & Cheese

Eggs Benedict on English Muffin & Canadian Bacon with Hollandaise Sauce  
Shirred Eggs with Caviar

Toasted Bagel with Smoked Salmon, Crème Cheese, Red Onion & Capers

Grilled Scottish Kippers with Sautéed Potatoes

Smoked Finnan Haddock with Melted Butter

Petit Fillet Mignon with Fried Eggs & Hash Brown Potatoes

Lamb Chop with Open-Faced Vegetable Omelette

(Please ask your server for low cholesterol egg alternatives)

### ASSORTED COLD CUTS & CHEESE

Black Forest Ham, Smoked Turkey, Roast Beef, Italian Salami, Liver Pâté,  
Cheese – Emmentaler, Camembert, Cottage, Cream, Blue

## Princess Grill

### Lunch

#### ROYAL SPA SELECTIONS

Cream of Tomato with Tarragon Cream

Grilled Chicken Quesadilla, Guacamole, Salsa Fresca, Cilantro Sour Cream

Fruit Plate (v)



#### APPETIZERS & SOUPS

Caesar Salad with Cajun Spiced Chicken Tenders

Cantaloupe and Honeydew Melon Tartare, Lemon Mascarpone,  
Roasted Cashew Nuts, Limoncello Syrup

Cream of Tomato with Tarragon Cream

Chilled Strawberry with Grand Marnier, Vanilla Pod Cream (v)



#### SALAD & SANDWICH

Green Leaf Mixed Salad, Roasted Peppers, Choice of Dressings (v)

Grilled Chicken Quesadilla, Guacomole, Salsa Fresco, Cilantro Sour Cream

A Selection of Cold Meats are always available

## Princess Grill

### ENTRÉES

Chicken, Ricotta and Spinach Manicotti, Quattro Formaggio Sauce

Salmon Scotch Egg, Lemon Pepper Crispy Calmari Rings, Spicy Saffron

Beef Stroganoff, Tender Beef Strips with Onion, Mushrooms, Sour Cream Sauce, Rice Pilaf

Mediterranean Roasted Vegetable Tart, Sun-dried Tomato Glaze,  
Goat's Cheese Panna Cotta (v)

Oven-roasted Chicken Breast stuffed with Italian Cheeses and Sun-dried Tomatoes,  
Mashed Red Bliss Potatoes, Forest Mushroom Marsala Cream Sauce



### DESSERTS

Strawberry Short Cake, Vanilla Crème Chantilly

Traditional Rice Pudding

Sugar Free - Iced Coffee Strasbourg

Chocolate, Vanilla & Strawberry Ice Creams

(v) Indicates dishes suitable for Vegetarians

## Princess Grill

Dinner

### ROYAL SPA SELECTIONS

Tuna Carpaccio

Mahi Mahi with Shiitake Mushrooms

Apple Strudel



### APPETIZERS & SOUPS

Lobster Bisque with Tarragon Cream

Chicken Consommé with Julienne of Vegetables Royal

Chilled Blueberry Bisque with Ginger and Gin



### SALAD

Iceberg Lettuce, Marmendasie Tomato, Russian Dressing

Romaine Lettuce & Feta Cheese Salad, Apple Sherry Dressing (v)

## Princess Grill

### EENTRÉES

Lobster Newberg, with Truffle Scented Pilaf Rice

Beef Wellington, Pommes Dauphine and Perigourdine Sauce

Basil and Mushroom Risotto, Roquefort Cream (v)

Glace Carrots, Asparagus Hollandaise, Cauliflower Polonaise

Baked Rattes Potatoes, Parsley New Potatoes, Creamed Potatoes



### DESSERTS

White Chocolate Soufflé, Praline Sauce

Sugar Free, Apricot Mascarpone Mousse

Chocolate, Vanilla & Strawberry Ice Creams

(v) Indicates dishes suitable for Vegetarians

# Princess Grill

## A La Carte Menu

### APPETIZERS

Cornish Crab Meat and Crayfish Cocktail, Tomato and Avocado Foam

Shrimp Ceviche, Roasted Piquillo Pepper, Soft Spring Rolls, Coconut and Passion Fruit Dressing

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

Confit of Duck Ravioli, Roasted Pine Nuts, Burro Fuso, Madeira Glaze

Twice Baked Goat Cheese Soufflé, Parmesan Broth with Chive Crème Fraîche

### ENTREÉS

Pan-seared Loch Duart Salmon Scaloppine, Chervil Beurre Blanc, Roasted Shiitake Mashed Potatoes

Dover Sole, Meunière or Grilled  
Prepared in the dining room by your Maître d'

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

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 Sirloin Steak  
Petit Pois à la Française, Pommes Fondant, Grilled Tomato  
(Organic White Park)

Grilled Fillet Steak au Poivre, Parmesan Fries, Wild Mushroom Ragoût  
(Organic White Park)

### Desserts

Sabayon, Espresso Semi-freddo & 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