

QUEENS 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

QUEENS GRILL

Breakfast

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

Queens 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

Queens 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

Queens 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)

Queens Grill

ENTRÉES

Lobster Newberg, with Truffle Scented Pilaf Rice

Beef Wellington, Pommes Dauphine and Perigourdine Sauce

Basil and Mushroom Risotto, Roquefort Cream (v)

Glacé 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

Queens Grill

A La Carte Menu

APPETIZERS

Cornish Crab Meat, Crayfish and Sturgeon Caviar Cocktail, Tomato Jelly and Avocado

Shrimp Ceviche, Roasted Piquillo Pepper, Soft Spring Rolls, Coconut and Passion Fruit Dressing
Sturgeon Caviar, Classic Garnish and Toast

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

Pacific Jumbo Shrimp Tempura, Fresh Mango Chilli Sauce

Baked Mushroom and Cornish Crab Newburg Brioche

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

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

ENTREÉS

Scaloppini of Loch Duart Salmon, Chervil Beurre Blanc, Roasted Shiitake, Mashed Potatoes

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

Lobster Thermidor

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

Asian Magret of Duck, Steamed Sticky Rice with Scallions, Pan-seared Bok Choy

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

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

Châteaubriand
Pommes Dauphine, Baby Vegetables, Béarnaise Sauce
Carved in the dining room by your Maître d'
Please order in advance or by lunch on the day

Beef Wellington for Two
Pommes Parmentier, Vegetable Bouquetière, Sauce Périgourdine
Carved in the dining room by your Maître d'
Please order in advance or by lunch on the day

DESSERTS

Sabayon, Espresso Semi-freddo and 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