

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

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

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

Roasted Parsnip & Sweet Potato Soup
Grilled Chicken in a Wholewheat Wrap, Salsa Fresca
Fresh Fruit Plate

APPETIZERS & SOUPS

Chicken & Leek Terrine, Sweet Pepper Coulis, Chervil Oil
Greek Salad, Homemade Pita Bread
Roasted Parsnip & Sweet Potato Soup
Chilled Melon Soup with Midori and Tapioca

SALAD & SANDWICH

Iceberg, Radicchio and Cress, Choice of Dressings (v)
Roast Beef Sandwich on Crisp Baguette, Pickles and Tomato Onion Salad
A Selection of Cold Meats is always available

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ENTRÉES

Oven-baked Meat Lasagne with Roasted Tomato Sauce
Tempura Fried Fish Fillet, Scallion Fried Rice, Sweet & Sour Sauce, Prawn Crackers
“Sunday Roast” - Whole Roasted Leg of Lamb, Roast Potatoes, Natural Jus and Mint Sauce
Roasted Mediterranean Tart, Goat Cheese Bavarois, Basil Cream (v)
Honey-Barbeque Baby Pork Ribs, Double Baked Potato, Broiled Tomato, Creole Flavored Green Beans

DESSERTS

Marbled Chocolate Mousse Slice, Summer Berry Compote
Banana and Chocolate Phyllo Strudel, Vanilla Sauce
Sugar-free Coffee Strasbourg
Rocky Road and Cherry Vanilla Ice Creams, Chocolate Frozen Yoghurt

(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

Entrées

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)

Princess Grill
A La Carte Menu

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

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