

## 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

Compote of Stewed Prunes, Grapefruit Segments & Kadota Figs

#### HOT & COLD CEREALS

Choice of Oatmeal, Cream of Wheat,

Choice of Corn Flakes, All Bran, Fruit 'n Fibre, Special K, Rice Crispies, Total, Shredded Wheat, Swiss Muesli, Alpen, Weetabix

#### YOGHURTS & SMOOTHIES

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

Strawberry and 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

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

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

## QUEENS GRILL

### 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

## QUEENS GRILL

Dinner

### ROYAL SPA SELECTIONS

Appetizer — Chicken Consommé with Herbed Quenelles  
Entrée — Duck Breast with Fig Butter, Port Wine Glaze & Roasted Butternut Squash  
Dessert — Lemon Blackberry Tart

### APPETIZERS & SOUPS

Moroccan Spiced Ahi Tuna Loin, Olive Tapenade & Cherry Tomatoes  
Parma Ham, Melon & Avocado Pear, Tossed Herb Salad  
Steamed Fresh Black Mussels, White Wine, Parsley Cream Sauce  
Cream of Garden Vegetables, Parmesan Croutons (V)  
Chicken Consommé with Herbed Quenelles  
Chilled Celeriac & Apple Soup (V)

### SALAD

Green Oak Leaf & Boston Salad, Olivetti Tomatoes, Red Radishes, Sherry Vinaigrette (V)  
Frisee & Curly Endive, Smoked Chicken & Roasted Peaches, Stilton Dressing

## QUEENS GRILL

### ENTRÉES

Pan-seared Fresh Cod, Parmesan Mash & Pommery Mustard Sauce  
Thai Marinated Grilled Prawns, Spun Cucumber Salad, Mint & Lime Dressing  
Grilled Pork Chop, Wild Mushroom Ragout, Scallion Potatoes and Morel Sauce  
Tournedos au Poivre  
Vegetable & Bean Chili Taco Shells, Steamed Rice (V)

### DESSERTS

White Chocolate & Raspberry Parfait, Berry Coulis  
Amaretto Crème Brulee  
Warm Apple Strudel with Brandy Sauce  
Fresh Peach Tart Tatin, Cinnamon Parfait  
Sugar Free - Fresh Rhubarb Pie with Vanilla Sauce  
Chocolate & Vanilla Ice Cream with Strawberry Frozen Yoghurt  
A Selection of International Cheeses from the Cheese Trolley is Served Tableside

(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

### *Entrées*

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)*

## *Entrées*

### 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

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