

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

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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