Britannia Club Dinner
A La Carte

Appetisers and Soup

Seafood Club Cocktail
Norwegian Baby Shrimps, Prawns and Cornish Crab Meat
Cherry Tomato Jelly and Avocado Mousse served with Marie Rose or American Dressing

Beetroot Cured Salmon*
Salad a La Russe with Russian Dressing

Ham Hock and Pea Terrine
Homemade Piccalilli

Escargot Bourguignonne
Snails in a Garlic and Herb Butter with Grilled Onion Ciabatta

Heirloom Tomato Caprese
Bocconcini Mozzarella, Rocket Salad and Pesto Dressing (v)

Cream of Tomato Soup
Basil Cream (v)

Entrées

Pan-seared Scallops* with Celeriac Purée
Charred Tenderstem Broccoli, Glazed Chantenay Carrots
and a Cider and Chive Beurre Blanc

Paves of Scottish Salmon
Dill Creamed Potatoes, Green Beans with Tomatoes and Sauce Maltaise

Roast Gressingham Duck* with Montmorency Cherry Sauce
Almond Crusted Potato Croquette and Cranberry Braised Cabbage
(Pre-Order Only)

Beef Tournedos*
Pont Neuf Potatoes, Buttered Asparagus Spears and Sauce Diane

Side Dishes
Steamed Vegetables of the Day
Baked Potato, Creamed Potatoes, French Fries, Sweet Potato

Desserts

Chocolate Orange Fallen Cake
French Vanilla Bean Ice cream

Strawberry Cheesecake

International Cheese Trolley
BRITANNIA CLUB
DINNER
(Daily Changing)

Canyon Ranch / Spa Selection
Appetiser – Rocket Salad with Roasted Tomatoes 95/5/3 (v)
Entrée – Chicken with a Sausage Meat Stuffing served with Carrots, Steamed Bok Choy, Buttered Rice and Fig Demi-Glace 390/13/2
Dessert – Linzer Cake with Raspberry Coulis 115/4/2

Appetisers and Soup
Baby Prawn and Grapefruit Salad with Marie Rose Sauce
Chicken Liver Parfait with Red Onion Compote and Toasted Brioche
Thai Vegetable Spring Rolls with Rice Noodle Salad and Tangy Cashew Sauce (v)
Pumpkin Soup with Roasted Seeds (v)
Minestrone Genovese (v)
Chilled Apple and Yoghurt Soup (v)

Salad
Baby Spinach, Grapefruit, Orange, Pecan Nuts and Red Onion
French Vinaigrette or Marie Rose Dressing (v)

Entrées
Fettuccine with Whisky and Orange Cured Salmon, Green Peppercorns and Chopped Dill
Fillet of Cod with Snow Peas and Tomato, Boiled Potatoes, Asparagus, Cauliflower and a Warm Tomato and Chervil Vinaigrette
Roast Leg of Lamb* with Creamed Savoy Cabbage, Roast Pumpkin, Lyonnaise Potato and Rosemary Sauce
Seared Sirloin Steak* with Western Fries, Corn on the Cob, Green Beans and Bourbon Barbecue Sauce
Portobello Mushroom with Provençal Vegetables, Cherry Tomato Sauce and Mozzarella Cheese (v)
Twice-Baked Potato with Refried Beans, Guacamole and Salsa (v)

Desserts
Chocolate Marquise with Bitter Orange Coulis
Bacardi Lemon Crème Brûlée
Warm Apple Strudel with Brandy Sauce
Low Sugar Cranberry and Pecan Pie with Vanilla Sauce
Honey and Ginger, Coconut Ice Creams with Champagne Sorbet and Mango Sauce
A Selection of British and International Cheeses with Bread, Biscuits, Chutney, Dried Fruit and Nuts

Nutrition key: Calories/Fat (Grams)/Fibre (Grams)

(v) – Denotes vegetarian option.

* Whilst all the food we serve on board is prepared to the highest health and safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.
Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before dining. Please note that some of these dishes may contain nuts or nut extracts.