

# 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