

Britannia Club

Sample Menus.



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the section you'd like to view.

Breakfast



Lunch



Dinner
À La Carte

Britannia Club

Sample Breakfast Menu.



Chilled Juices.

Daily Smoothie

Fresh from the On Board Bakery.

Selection of breads and pastries 

Gluten free alternatives available on request

Hot and Cold Cereals.

Fresh Fruit, Compote and Yoghurts.

Continental Platters.

Ham, Smoked Turkey and Beef*
with Emmental and Camembert

Smoked Salmon*, Cream Cheese,
Red Onion and Capers

 Vegetarian.

Sample menu showing a reduced selection of dishes. Menus will change daily and number of dishes may vary.

Some of our dishes may contain allergens including nuts or nut extracts. Information pertaining to allergies and intolerances available on request.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.



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Britannia Club

Sample Breakfast Menu.



Selection of Eggs

Scrambled, fried or poached eggs* cooked to order ✓

Eggs Benedict

Single or double poached eggs* on toasted English muffin with Canadian bacon and sauce Hollandaise

Avocado on Toast

Crushed avocado, poached eggs*, lime, chilli and cherry vine tomatoes on sour dough toast ✓

Grilled Scottish Kippers

Black pepper, parsley and lemon

Cunard's Get Up and Go Signature Plate

Grilled English back bacon, Cumberland sausage, hash brown, Bury black pudding, grilled tomato and sautéed mushrooms with your choice of fried or scrambled eggs*

Vegetarian alternatives available on request

Fresh Omelettes Cooked to Order

Fresh Buttermilk Pancakes

Choice of sides and toppings ✓

Side Orders

English bacon, streaky bacon, corned beef hash, Cumberland sausage, chicken sausage, vegetarian sausage, Bury black pudding, mushrooms, baked beans, grilled tomato, sautéed potatoes and hash brown

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Britannia Club

Sample Lunch Menu.



Appetisers.

Smoked Salmon*

Wasabi mayonnaise, avocado cream and capers

Baked Goat's Cheese

Piperade of vegetables and tapenade dressing

Salad.

Asian Noodle Salad

Peanut, basil, lime, crispy shallots and sesame chilli dressing

Entrées.

Thai Seafood Curry with Coconut, Lime and Basil

Sticky rice, baby corn and spring onions

Chicken Cacciatore

Penne pasta and grilled courgettes

Desserts.

Lemon Meringue Pie

Blackcurrant purée

Rhubarb and Strawberry Crumble

Vanilla sauce

Gluten free. Vegetarian.

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Britannia Club

Sample Dinner Menu.




Appetisers.

Chicken and Leek Terrine

French mustard mayonnaise, radish and beetroot 

Asian Style Tuna* Tartare

Soy, sesame and miso glaze 

Salad.

Golden Beetroot and Granny Smith Apple Salad

Cider vinaigrette   

Soup.

Broccoli and Stilton Soup

 Plant-based.  Gluten free.  Vegetarian.

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Britannia Club

Sample Dinner Menu.



Entrées.

Rosemary and Garlic Grilled Lamb* Cutlets

Anna potato, cauliflower ratatouille, cherry vine tomatoes and minted butter

Rainbow Trout Fillet Amandine




Berly potato, root vegetable and crushed peas

Desserts.

Vanilla Cheesecake

Amaretto crumb and poached strawberries

Chocolate and Banana Delice

Banana jam, cocoa nibs and peanut brittle   

 Wellness option.  Gluten free.  Plant-based.

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Britannia Club

Sample À La Carte Menu.



Appetisers.

Classic Jumbo Shrimp Cocktail

Lemon and Marie Rose sauce

H. Forman & Son London Cured and Smoked Salmon*



Lemon, capers, toast and horseradish

Brussels Style Pâté with Fig and Pear Compote

Toasted walnut bread

Heirloom Tomato Caprese

Bocconcini mozzarella, rocket salad and pesto  

 Gluten free.  Vegetarian.

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Britannia Club

Sample À La Carte Menu.



Entrées.

Grilled Sirloin Steak*

Beurre Maitre d'Hotel, hand cut fries, grilled tomato and chestnut mushrooms 

Classic Coquille Sant-Jacques

Glazed scallops, Gruyere gratin and potato purée

Roast Rack of Dorset Lamb*

Dauphinoise potatoes and thyme jus

Whole Grilled Lemon Sole Meunière

Parsley potatoes and braised orange fennel 

Side Dishes.

Steamed vegetables of the day, roasted vegetables with thyme and lemon, French fries, dauphinoise potatoes, buttered new potatoes and creamed potatoes

Desserts.

Peanut Butter Semifreddo, Chocolate Brownie and Banana Ganache

Hot fudge sauce

Flambé Du Jour

Daily tableside theatre from our dessert trolley

 Gluten free.

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