

THE LAST PRINCESSES OF PUNJAB

BREAKFAST

Orangery granola

toasted oats, seeds, chai orange compote, coconut
yoghurt, drizzled maple syrup

Allergens: gluten (oats)

Kcal 560 (VE)

9.5

LUNCH

Curried scallops

Pan-seared scallops, curried coconut sauce,
crispy chilli, lime oil

Allergens: molluscs (scallops)

Kcal 470 (NGCI)

20

Buttered sweet potato

Sweet potato in a rich spiced sauce, fragrant pilaf rice,
cooling raita, roti

Allergens: celery, gluten (wheat), milk,

mustard, sulphites, sulphur dioxide

Kcal 1085

22

Elevate your dish by adding butter chicken

Kcal 1380

4

Chocolate, coconut and chai Bundt cake

Infused with warming chai spices, topped with toasted
coconut and almonds, finished with pistachio ice cream

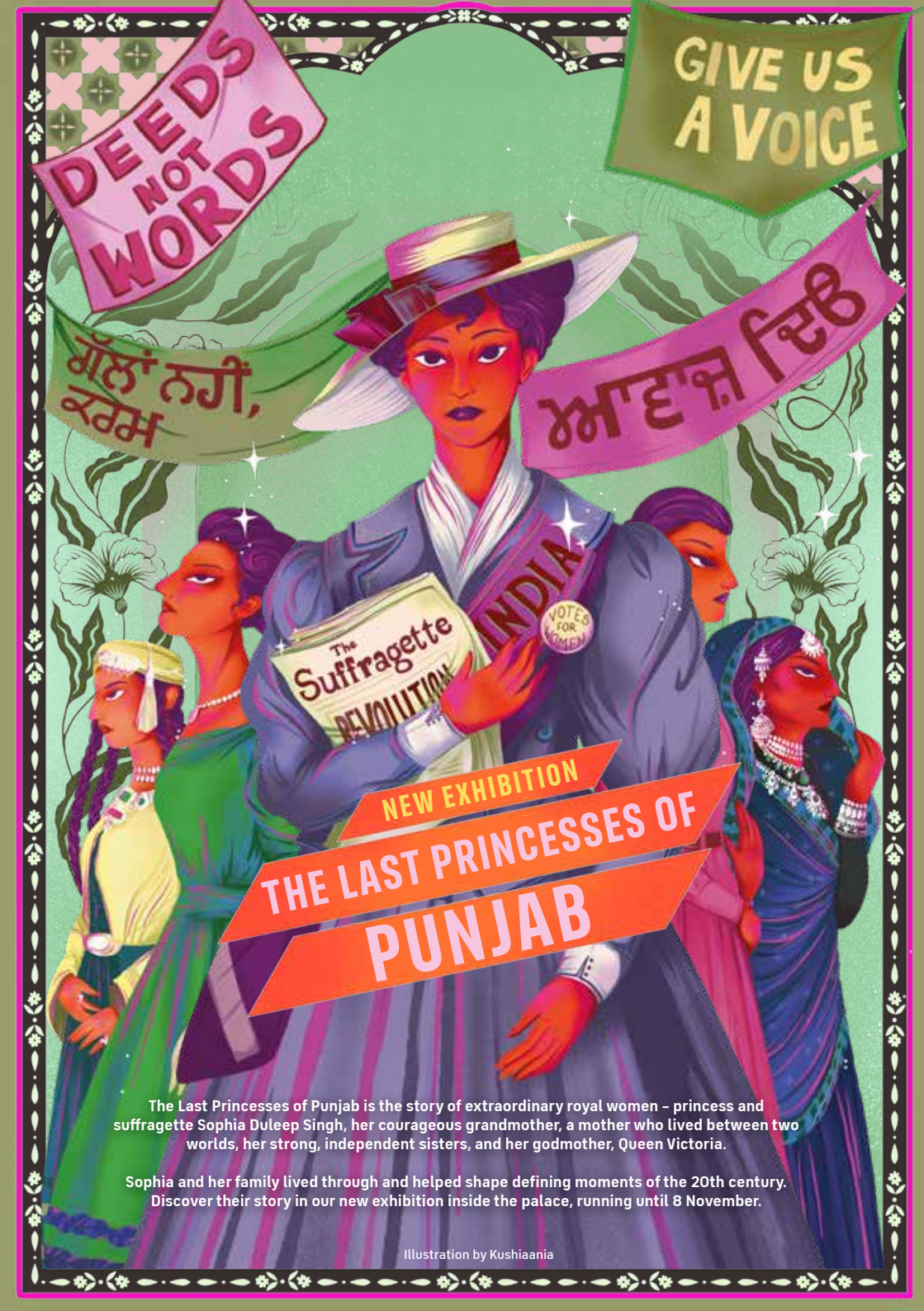
Allergens: gluten (wheat), milk, egg, nuts (almonds, pistachio) soya

Kcal 970

14.5

NGCI - Non gluten containing ingredients

Adults need around 2,000 Kcal a day. If you have any special dietary requirements or allergies,
please let one of our team members know



NEW EXHIBITION
**THE LAST PRINCESSES OF
PUNJAB**

The Last Princesses of Punjab is the story of extraordinary royal women – princess and suffragette Sophia Duleep Singh, her courageous grandmother, a mother who lived between two worlds, her strong, independent sisters, and her godmother, Queen Victoria.

Sophia and her family lived through and helped shape defining moments of the 20th century. Discover their story in our new exhibition inside the palace, running until 8 November.

Illustration by Kushiaania