


Lunch.

Appetisers.

York Ham Terrine
Homemade Piccalilli and Grain Mustard Vinaigrette

Smoked Mackerel
New Potato Salad, Watercress and Lemon Oil

Cured Tomato and Feta Salad (v)
154/12/1 

Mozzarella, Tomato, Cucumber, Alfalfa Sprouts, Red
Cabbage, Olives and Gourmet Greens
Crunchy Croutons and a Creamy Garlic Dressing (v)

Scotch Broth

Chilled Melon and Mint Soup (v)


Signature Entrées.

Chef's Recommendation.

Oven-baked Lasagne
Tomato Sauce and Garlic Bread

Sandwich of the Day.

Kaiser Roll with Marinated Grilled Chicken
Breast
Avocado, Tomato and Mature Cheddar French
Fries and Salad

 Canyon Ranch Spa Selection

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

(v) Denotes vegetarian, (vn) Denotes vegan/vegetarian (gf) Denotes gluten free.

* 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.




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Entrées.

Fisherman's Pie
Mashed Potatoes topping

Calf's Liver Berlingoise
Mashed Potatoes, Broccoli, Carrots and a Sage Jus

Braised Flank Steak
Mongolian BBQ Sauce, Brown Rice and Herb Salad
288/11/1 

Tandoori Tofu Tikka Masala
Jasmine Rice and Roasted Nuts (v)


Desserts.


Sherry Trifle
Jam Sponge, Jelly, Fruits Cocktail and Custard

Low Sugar Forest Berry Mousse
Marinated Strawberries

Warm Orange Cake
Clotted Cream and a Cardamom and Almond Crumble

Coffee, Peach and Mango Ice Cream
with Fruit Sorbet and Vanilla Sauce

Dulce de Leche Cheesecake
Caramelized Condensed Milk Cheesecake 171/7/1 

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