

Dinner.



Appetisers.

Shrimp, Clam and Cucumber Cocktail
Pickled Ginger and Gaspereit Mayonnaise

Terrine of Marbled Game
Golden Raisins, Capers and Thyme Crackers

Vegetable Gyoza
Light Soya and Sesame Dressing (v)

Grilled Octopus
Fingerling Potato Salad and Paprika Dressing (gf) 239/16/1

Coronation Avocado Salad
Mango and Almonds (v) (gf)

Belgian Endive Salad
Mustard Vinaigrette (v) (gf)

Asian Style Chicken Broth
Sweet Corn and Egg White

Asparagus Velouté
Chervil (v)

Signature Entrées.

Chef's Recommendation.
Butter Chicken Curry
Basmati Rice, Cucumber Raita, Naan Bread
and a Poppadom

Classic Roast.
Saddle of Lamb*
Redcurrant and Rosemary Farce, Crisp Lamb Shoulder, Fondant
Potato, Broad Beans and Peas

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.



Dinner.



Entrées.

Grilled Fillet of Sea Bass

Smoked Bacon, New Potatoes, Celeriac Purée,
Sautéed Runner Beans and Red Wine Sauce (gf)

Linguine of Grilled Tiger Prawns

Fennel, White Wine and Garlic Butter

Grass-fed Beef Tenderloin*

Sherry Soy Reduction, Roast Fingerling Potatoes,
Sautéed Mushrooms and Watercress (gf) 479/22/1 ①

Roast Fillet of Pork

Croquette Potatoes, Creamed Savoy Cabbage, Ratatouille,
Caramelised Apples and a Pork Jus

Pearl Barley

Vegan Cheese and Portobello Mushroom Gratin, Green Leaf Salad (vn)

Spring Vegetable Brioche Tart

Warm Goat's Cheese, Grilled Asparagus and a Black Olive
and Herb Dressing (v)

Desserts.

Crêpes Suzette

Vanilla Ice Cream

Chocolate Brownie

with Raspberries

Rose Scented Pavlova

Fresh Fruit, Jelly and Lychee Pearls

Spiced Caramel Apple Trifle

Cheesecake Filling and Caramel Sauce 173/7/1 ①

Low Sugar Wild Berry Mascarpone Mousse

Berry Compote (gf)

Coconut and Honey & Ginger Ice Creams

with Mango Sorbet and Mango Sauce

A Selection of British and International Cheeses

Bread, Biscuits, Chutney, Dried Fruit and Nuts

Coffee and Petit Fours.

