

Dinner.



Appetisers.

Tuna* Sashimi

Seaweed Salad and Japanese Rice (gf)

Chicken and Leek Terrine

French Mustard Mayonnaise, Radish and Beetroot (gf)

Crisp Pork Cheeks

Smoked Onion Purée, Apple and Savoury Granola

Heirloom Tomato and Watermelon Gazpacho

(v) (gf) 98/6/trace

Iceberg Wedge Salad

Bacon, Blue Cheese, Sour Cream and Chive

Golden Beetroot and Granny Smith Apple Salad

Cider Vinaigrette (v) (gf)

Chicken Consommé

Potato Dumplings and Vegetables

Broccoli and Stilton Soup (v)

Signature Entrées.

Chef's Recommendation.

Veal Scaloppini Parmigiana

Polenta, Grilled Courgette and Mushrooms with Sun-dried Tomato Provençal Relish

Classic Roast.

Ballotine of Turkey

Sage, Shallot and Cranberry Farce, Whipped Potatoes and Roasted Root Vegetables

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.


Rainbow Trout Fillet Amandine

Red Skin Potatoes, Glazed Carrots and Peas (gf)

Cannelloni of Crab and Asparagus

Parmesan Velouté

Lamb Chops*

Yellow Romesco, Hearts of Palm, Haricot Verts, Rocket, Masa Dumplings and Tomato Vinaigrette 338/23/1 

Braised Beef Short Ribs

Caramelised Shallots, Oxtail Rösti, Broccoli and Parsnip Purée

Aubergine and Mozzarella Gratin

Creamy Polenta, Tomato Sauce and Pesto (v) (gf)

Marinated Baby Vegetables

Tempura Spring Onions, Steamed Rice and Herb Oil (vn)

Desserts.

Lemon Bread and Butter Pudding

Crème Anglaise


Vanilla Cheesecake

Amaretto Crumb and Poached Strawberries

Jaffa Cake Meringue

Raspberry Gel

Chocolate Coconut Cake

Strawberry Sauce 118/2/trace 

Low Sugar Strawberry Parfait

Mango Coulis (gf)

Coffee, Peach and Mango Ice Cream

with Fruit Sorbet and Vanilla Sauce

A Selection of British and International Cheeses

Bread, Biscuits, Chutney, Dried Fruit and Nuts

Coffee and Petit Fours.