

Dinner.




Appetisers.

Poached and Smoked Salmon* Terrine
Brown Shrimp Butter, Pumpemickel Bread

Korean Barbecue Beef Soft Spring Roll
Peanut Dressing

Thai Fish Cakes
Cucumber and Red Onion Salad, Sweet Chilli Sauce

Southwest Quinoa Salad
Avocado, Black Beans, Corn and Seeds (gf)
177/trace 

Plum Tomato, Danish Loaf Mozzarella and Rocket Salad
Cashew Pesto (gf)

Carrot and Mandarin Salad
Coriander and Citrus Dressing (v) (gf)

Tomato Bisque, Basil Cream (v)

Miso flavoured Vegetable Consommé
Korean Black Garlic, Shiitake Mushrooms and Dim Sum (v)


Signature Entrées.

Chef's Recommendation.

Norwegian Fish Pie
topped with a Creamed Potato and Cheddar Crust
with Green Vegetables

Classic Roast.

Roasted Rack of Spring Lamb*
with Boulangere Potatoes, Crushed Minted Peas and a
Mustard-scented Jus

 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.

Roast Cod

Crayfish Butter, Soft Poached Egg*, Broccoli Purée,
Vegetables and Wild Rice

Thyme Roasted Pigeon Breast*

with Braised Puy Lentils, Asparagus, Roasted
Squash, Salted Caramel Walnuts and a Cumin
Scented Jus (gf)

Ancho Chilli Shrimp

Calabacitas, Spanish Rice and Coriander (gf) 367/11/1

Grilled Sirloin Steak*

Hand Cut Chips, Parsley Carrots, Green Beans, Maitre'd hotel
Butter and a Port Wine Sauce (gf)

Spinach and Ricotta Cannelloni

Tomato Sauce (v)

Pumpkin and Courgette Noodles

Fresh Coconut, Chopped Brazil Nuts and a
Soft Herb Cream (vegan) (gf)

Desserts.

Valrhona Chocolate Fondant Cake

with Chocolate Sauce

Coconut, Key Lime and Passion Fruit Tart

Honey Roasted Pear

Grilled Olive Oil Cake and Salted Caramel Sauce

Cherry Strudel

186/5/trace

Low Sugar Vanilla Panna Cotta (gf)

Banana and Pecan Cheesecake Ice Creams

with Chocolate Frozen Yoghurt, Mango Sorbet and Kiwi

A Selection of British and International Cheeses

Bread, Biscuits, Chutney, Dried Fruit and Nuts

Coffee and Petit Fours.

