

## Dinner.




### Appetisers.

Escargot Bourguignon  
Toasted Focaccia

Madeira Duck Parfait  
Caramelised Pear and Cumberland Sauce

Salad of Watermelon, Basil and Feta Cheese  
Toasted Seeds (v) (gf)

Scallop Ceviche\* with Lime Emulsion  
Lime Emulsion, Turnips, Fennel Pollen, Soy Vinaigrette (gf)  
67/2/trace 

Pearl Barley and Roasted Carrot Salad  
Dill Vinaigrette (v)

Green Asparagus, Radicchio and  
Egg Salad (v)

Clear Oxtail Soup  
with Vegetables


Roasted French Onion Soup  
with Cheese Croutons (v)

### Signature Entrées.

#### Chef's Recommendation

Grilled Turbot Fillet  
Lemon and Pepper Ravioli, Truffle Creamed Leeks  
and Café au Lait Sauce

Classic Roast  
Fillet of Beef\* Wellington  
Roast Potatoes, Asparagus, Glazed Vegetables and  
Perigourdine Sauce

 Canyon Ranch Spa Selection

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

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

Some of our dishes may contain allergens including nuts or nut extracts. Information pertaining to allergies and intolerances available on request. Our wild game menu items may contain shot.  
\*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.



## Dinner.



### Entrées.

#### Broiled Lobster Tail

Sesame Crusted Jumbo Shrimp and Parmesan Tomato Pilaf

#### Breast of Pheasant

Pancetta, Caramelised Apple, Brussels Sprouts, Rösti Potato and a Calvados Creamed Sauce

#### Duck\* with Sun-dried Cherry Mostarda

Sweet Potato Purée, Granny Smith Apples and Toasted Almonds (gf) 437/23/1 9

#### Pan- roasted Corn-fed Chicken Bonne Femme

Caramelised Vidalia Onion and Chive Creamed Potatoes, Sautéed Wild Mushrooms, Charred Asparagus, Chardonnay and Parsley Cream Sauce

#### Pithivier of Spiced Cauliflower

Wilted Spinach, Coconut Curry Cream and Parsnip Purée (v)

#### Black Pepper Tofu

Thai Sticky Rice and Roasted Sweet Peppers (vegan) (gf)

### Desserts.

#### Poached Pineapple

Rosemary, Sultanas and Banana Crème Pâtissière

#### Vanilla Lemon Soufflé

Limoncello Sauce

#### Marzipan Panna Cotta

Raspberries, White Peach Sorbet and Purée

#### Chocolate Hazelnut Torte

Raspberry Gastrique 189/11/trace 9

#### Low in Sugar Chocolate Brownie

Orange Curd and Clotted Cream

#### Coconut, Honey Ginger Ice Creams

with Strawberry Sorbet and Kiwi Sauce

#### A Selection of British and International Cheeses

Bread, Biscuits, Chutney, Dried Fruit and Nuts

### Coffee and Petit Fours.

