

Dinner.



Appetisers.

Shrimp, Clam and Cucumber Cocktail
Pickled Ginger and Grapefruit Mayonnaise

Terrine of Marbled Game
Golden Raisins, Capers and Thyme Crackers

Vegetable Gyoza
Chinese Black Vinegar and Sesame Dressing (v)

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

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

Belgian Endive Salad
with Mustard Vinaigrette (v) (gf)

Asian Style Chicken Broth
Sweetcorn and Egg White

Asparagus Velouté
with Chervil (v)

Signature Entrées.

Chef 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. (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.

*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.

Grilled Fillet of Sea Bass
with 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

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

Grass Fed Beef Tenderloin*
with Sherry Soy Reduction, Roast Fingerling Potatoes [®]
Sautéed Mushrooms and Watercress (gf) 479/22/1

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

Pearl Barley
with Cheese and Portobello Mushroom Gratin, Green Leaf Salad (vegan)

Desserts.

Warm Chocolate Brownie Pudding
with Vanilla Ice Cream

Chocolate Brownie
with Raspberries

Rose Scented Pavlova
Fresh Fruit, Jelly and Lychee Pearls

Orange Dream Mousse
with Homemade Vanilla Wafers 163/7/trace [®]

Low Sugar Wild Berry Mascarpone Mousse
with Berry Compote (gf)

Coffee, Mint Chocolate Chip Ice Creams
with Chocolate Frozen Yoghurt and Orange Sauce

A Selection of British
and International Cheeses
Bread, Biscuits, Chutney, Dried Fruit and Nuts

