

Dinner.



Appetisers.

Avocado and Prawns
with Greek Yoghurt, Lime and Salmon Caviar*

Prosciutto
Mission Figs and Aged Balsamic Syrup (gf)

Salt Beef and Horseradish Hash
Fried Egg* and a Grain Mustard Sauce

Buffalo Mozzarella
with Sour Cherries (v) 155/7/1 (R)

Classic Caesar Salad

Baby Leaf, Soft Herbs
and Orange Vinaigrette (v)

French Onion Soup
Cheese Croûte

Tomato Soup
Basil Oil (v)

Signature Entrées.

Chef Recommendation

Presse of Suckling Pig
Dauphinoise Potatoes, Burnt Apple Purée
Buttered Carrots and Crackling (gf)

Classic Roast

Mustard-crusted Sirloin of Beef*
with a Potato Rösti, Buttered Carrots, Broccoli
and a Red Wine Sauce

(R) 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 Alaskan King Salmon Fillet
with Carrot and Cumin Purée, Rice Noodles
Sesame Bok Choy and Lemongrass Sauce

Lemon Sole Goujons
Chips, Watercress Salad and Tartare Sauce

Sweet and Sour Sesame Chicken
with Egg Fried Rice and Prawn Crackers

Chicken Escalope
Celeriac Purée, Mustard Greens and Lemon Vinaigrette 408/17/1 (R)

Spinach, Feta and Mushroom Strudel
Basmati Rice and Thai Red Curry Sauce (v)

Wild Mushroom Risotto Cake
Rocket, Sicilian Lemon and Tomato Dressing (vegan)

Desserts.

Apple Strudel
with Brandy Sauce

White Chocolate and Ginger Cheesecake
with Jasmine Tea Gel

Caribbean Banana and Rum Cake
Toffee Jelly and Coconut Cream

Cappuccino Crème Brûlée (R)
122/5/trace

Low Sugar Chocolate Mousse Cake
with Strawberry Sauce (gf)

Coconut, Banana & Pecan Cheesecake Ice Creams
Vanilla Frozen Yoghurt and Chocolate Sauce

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

