

Dinner.



Appetisers.

Smoked Fish Cake
Celeriac Remoulade and Grain Mustard Dressing

Indonesian Chicken Salad
with Citrus Lime Mayonnaise (gf)

Salad of Watermelon and Feta Cheese
with Toasted Sunflower Seeds
and Sherry Vinegar Dressing (v)

Bloody Mary Shrimp Cocktail
with Gazpacho and Lime (gf) 76/1/1 

Vegetable Garden Salad
Asparagus and Black Garlic Purée (v) (gf)

Mesclun Salad, Crumbled Feta Cheese
Beetroot, Red Onion, Cucumber with Herb Vinaigrette (v)

Duck Consommé
with Cheese Ravioli

Cream of Leek & White Onion Soup
with Croutons (v)


Signature Entrées.

Chef Recommendation

Grilled Sirloin Steak*
Pont Neuf Potato, Sauteed Green Beans
Onions and Sauce Bordelaise (gf)

Classic Roast

Roast Duck Breast*
Crispy Confit Leg, Beetroot Fondant
and Glazed Shallots (gf)

 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.

Fillet of Sea Bass
Sugar Snap Peas, Lemon Polenta Cake and Gremolata (gf)

Grilled Shrimp
with Stir-fried Vegetable, Steamed Rice
and a Spicy Macadamia Sauce (gf)

Smoked Gammon
Parsley Potato Purée, Fried Egg* and Pineapple Relish (gf)

Chicken Breast au Poivre (gf) 476/22/1 (P)

Caramelised Onion Tart Tatin
with Tofu Croutons, Marinated Cherry Tomatoes
Balsamic and Soy Butter Sauce (v)

Moroccan Vegetable Stew
with Couscous and Harissa Sauce 385/9/10 (v)

Desserts.

Chocolate Soufflé*
with Chocolate Sauce

Lime Chiffon Cake
Tropical Fruit and Blackcurrant Gel

Green Tea Panna Cotta
Roasted Pineapple and Orange Miso Sauce (gf)

Margarita Cheesecake
with Strawberry Lime Sauce 188/8/1 (P)

Low Sugar Chocolate Mousse Cake
with Strawberry Sauce (gf)

Brandy Fruit Cake and Rum Raisin Ice Creams
with Champagne Sorbet and Cherry Sauce

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

