

Dinner.



Appetisers.

Salmon Rillettes

Pickled Cucumber, Lemon Mayonnaise
and a Soy and Honey Dressing

Smoked Chicken

Leek and Gruyere Tart, Butternut
and Truffle Purée and a Mustard Cream

Duck Liver, Artichoke and Duck Confit Terrine
with Saffron Herb Aioli (gf)

Roasted Beets and Mozzarella

with Rocket, Horseradish and Pecan Nuts (v) 215/8/1 

Panzanella Salad (v)

Gourmet Greens, Cherry Tomatoes
and Grated Carrot with Carrot and Ginger Dressing (v) (gf)

Roasted Red Pepper
and Tomato Soup (v)

Wild Mushroom Consommé (v) (gf)

Signature Entrées.

Chef Recommendation

Chicken and Ham Pie

Creamed Potatoes, Garden Vegetables and Roasted Beets

Classic Roast

Oven-roasted Turkey

Pigs in Blankets, Roast Potatoes, Carrot Batons
Turkey Gravy and Cranberry Sauce



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.

Haddock Fillet

Ratatouille Provençal and Warm Lentil Salad (gf)

Goan Style Seafood Curry

Basmati Rice, Naan Bread, Yoghurt and Cucumber Raita

Roast Cressingham Duck Breast*

Creamed Cabbage, Five Spice Braised Turnip and Port Jus (gf)

Blackened Grass-Fed Beef Tenderloin*

Brown Rice, Jambalaya Vegetables
and Cajun Mustard Sauce (gf) 443/17/1 (R)

Asparagus Mille-Feuille

Wilted Spinach, Asparagus Mousse and Champagne Sauce (v)

Potato Gnocchi with Basil

Roasted Aubergine, Courgette and Sun-blushed Tomato Sauce (vegan)

Desserts.

Warm Apple and Apricot Tart
with Custard

White Chocolate Panna Cotta
and Raspberry Coulis (gf)

Lemon Meringue Pie
with Textures of Meringue

Orange Dream Mousse
with Homemade Vanilla Wafers 163/7/trace (R)

Low Sugar New York Cheesecake,
Strawberry Compote and Chantilly Cream

Pistachio, Rum & Raisin Ice Creams
with Vanilla Frozen Yoghurt and Kiwi Sauce

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

