

Dinner.



Appetisers.

Sautéed Chicken Livers*
with a Crispy Hen's Egg* and a Bacon
and Chicken Vinaigrette

Green Asparagus and Grapefruit
Beetroot Mayonnaise and a Citrus Dressing (v) (gf)

Indonesian Chicken
Cucumber and Onion Salad with Pecan Nuts
and Gingered Citrus Dressing (gf)

Seared Tuna*
Tamari, Red Pepper and Sesame (gf) 188/4/1 (R)

Fattoush Salad (v)

Cucumber, Dill and Radish
with Yoghurt Dressing (v) (gf)

Duck Consommé
with Wild Rice (gf)

Mushroom Soup
with Tarragon Crème Fraîche.(v) (gf)

Signature Entrées.

Chef Recommendation

Steak Diane *, Bistro Fries
with Parmesan and Rosemary, Herb Crusted Tomato
French Beans and Shiitake Mushrooms

Classic Roast

Roasted Poussin
with Lemon Thyme, Game Chips, Buttered Carrots
and Bread 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.

Assiette of Seafood
Vegetable Noodles, Soy, Mirin and Sesame

Roast Breasts of Squab Pigeon
Barley and Sage Risotto, Pancetta, Spring Pea and Broad Bean
Fricassee and a Red Wine Sauce Turnip and Port Jus

Grilled Loin of Veal
with Potato Rösti, Green Beans wrapped in Leeks
Courgette and Mushroom Provençal and Salsa Verde (gf)

Seared Salmon
with Lemon, Sautéed Kale, Leeks and Cannellini Beans (gf) 405/17/1 (R)

Potato and Root Vegetable Gratin
with Watercress Coulis (v)

Crisp Polenta
Grilled Artichokes and Salsa Verde (vegan) (gf)

Desserts.

Warm Spiced Chocolate Molten Cake
Cardamom Caramel and Vanilla Ice Cream

Caramelised Pear Napoleon
Golden Syrup and Pear Compote

Matcha Tiramisu
Yuzu Curd, Lychee and Mango Pearls

Lemon Cupcake
with Strawberry Butter Cream Frosting 175/8/1 (R)

Low in Sugar Walnut Chocolate Tart
with Chocolate Sauce

Maple Walnut, Peach and Mango Ice Creams
with Strawberry Frozen Yoghurt and Peach Sauce

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

