

# Dinner.



## Appetisers.

### Vegetable Caponata

with Goat's Cheese and Aubergine Mousse (v) (gf)


### Mackerel Teriyaki

Pickled Seaweed, Cucumber and Passion Fruit Emulsion (gf)

### Chicken Liver Parfait

Anjou Pear Gel and Grilled Sourdough Bread

### Beef Bresaola

Sun-drenched Capri Tomatoes, Crisp Baguette  
Macerated Roast Garlic and Aged Balsamic 147/6/1 

### Jicama Salad

with Cucumber, Bell Peppers and Orange  
Honey and Lime Dressing (gf)

### Orange, Fennel

and Wild Rice (v) (gf)

### Cullen Skink

### Beef Consomme Celestine

## Signature Entrées.

### Chef Recommendation

#### Seared Beef Fillet Medallion\* and Oxtail Terrine

Gratin Potatoes, Scorched Onion, Sweet Onion Purée  
and Red Wine Jus (gf)

### Classic Roast

#### Gloucester Old Spot Pork Loin

Roast Potatoes, Fennel, Caramelised Apple  
and Calvados Jus (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.

Poached Fillets of Lemon Sole  
with a Shrimp, Parsley and Truffle Sauce  
Creamed Potatoes, White Asparagus and Wilted Spinach (gf)

Poached Chicken  
Wild Mushroom and Leek Ragout, Lyonnaise Potatoes  
and Wilted Spinach (gf)

Loin of Lamb en Croûte  
Ratatouille, Dauphinoise Potatoes, Creamed Spinach  
and a Rosemary Jus

Shrimp Mac & Cheese  
Macaroni and Cheddar Béchamel Sauce 437/16/1 (P)

Homemade Spanakopita  
with Tomato Coulis and Rocket Salad (v)

Mushroom, Chestnut and Cranberry Tart  
with Roasted Mediterranean Vegetables (vegan)

## Desserts.

Pistachio Soufflé\*  
with Sauce Anglaise

Banana Cake, Raisin Purée  
Hazelnuts and Vanilla Sauce

White Chocolate Mousse  
Passion Fruit and Caramelised Pineapple (gf)

Orange Pound Cake  
with Orange Glaze 144/6/1 (P)

Low in Sugar Raspberry and Chocolate Cake  
with Chantilly Cream

Brandy Fruit Cake, Pistachio Ice Creams  
with Champagne Sorbet and Raspberry Sauce

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

