

# Dinner.



## Appetisers.

Foreman's G&T Cured Salmon\*  
Watermelon, Basil, Radish and Avocado

Frogs Legs Provençal

Beef Bresaola  
with Rocket, Parmesan Shavings and Herb Salad (gf)

Dates, Granny Smith Apples  
and Goat's Cheese (v) 196/6/trace 

Salad of Apple  
Chicory and Gorgonzola, Pecan Nuts (gf)

Tomato and Basil  
with Kalamata Olive Crumb (v) (gf)

Oxtail Consommé  
with Sherry (gf)

Butternut Squash Soup  
with Crispy Shallots (v) (gf)

## Signature Entrées.

### Chef Recommendation

Braised Lamb Shank  
Creamed Potatoes, Root Vegetable Brunoise  
and Rioja Sauce (gf)

### Classic Roast

Roasted Sirloin\* and Braised Rib of Beef  
with Yorkshire Pudding, Roast Potatoes, Glazed Carrots  
Fine Beans and Horseradish Cream

 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.



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## Entrées.

Grilled Fillet of Sea Bream  
Potato Gnocchi, Asparagus, Peas and a Mustard  
and Tarragon Sauce

Sautéed Garlic Shrimp  
Wilted Spinach and Jasmine Rice (gf)

Roast Breast of Duck\*  
with Leg Pastilla, Beetroot Fondant, Celeriac and Fig Jus

Breast of Chicken  
Marsala Wine and Garlic Butter Sauce, Orzo Risotto <sup>®</sup>  
and Sautéed Spinach 501/22/1

Wild Mushroom and Aged Gouda Tart  
with Confit Cherry Tomatoes (v)

Roasted Cauliflower  
Baby Gem, Carrots, Broccoli and Potato Crisp (vegan) (gf)

## Desserts.

Bananas Foster  
with Rum and Raisin Ice Cream

West Indies Chocolate Tart  
Cardamom Crumble and Clotted Cream

Orange Blackberry Cake  
with Mascarpone Cream and Lemon Curd

Lavender Cheesecake  
Earl Grey and Blackberry Sauce 161/7/1 <sup>®</sup>

Low Sugar Roasted Pineapple  
Aerated Coconut Sponge and Pineapple Compote (gf)

Mint Choc Chip and Rose Water Pomegranate  
with Black Currant Sorbet and Caramel Sauce

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

