



## BRITANNIA RESTAURANT

Dinner

Wednesday 26th November, 2008

### CANYON RANCH SPA SELECTIONS

Appetizer — Antipasto with Mozzarella, Marinated Asparagus and Olives 135/6/3 (V)

Entrée — Duck Breast with Fig Butter, Port Wine Glaze & Roasted Butternut Squash 395/14/3

Dessert — Banana Foster in Phyllo 120/3/1

### APPETIZERS & SOUPS

Paté en Croute, Cumberland Sauce

Marinated Artichokes & Olives, Tomato Dressing

Frog Legs Provençale

Mexican Black Bean Soup, Coriander and Sour Cream

French Onion Soup

### SALADS

Mesclun Salad, Mange-Tout, Red Wine Vinaigrette (V)

Mixed Vegetable Salad, Belgian Endive & White Balsamic Dressing



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### ENTRÉES

Singapore Noodles with Spicy Shrimps, Snow Peas, Garlic and Ginger

Lemon Sole, Buttered New Potatoes & Bacon Chive Cream

Roast Duck a l'Orange, Hazelnut Croquettes & Grand Marnier Sauce

Grilled Rib Eye Steak, Maitre d'Hotel Butter & Twice Baked Potato

Caramelized Leek & Goat Cheese Tart, Citrus and White Truffle Oil, Mesclun Salad (V)

### DESSERTS

Chocolate Marquise with Bitter Orange Coulis

Butterscotch Pie with Toffee Sauce

Bread & Butter Pudding with Sultanas, Vanilla Sauce

Sugar Free - Blossom Honey & Almond Mousse

Maple Nut, Mint Chocolate Chip and Vanilla Frozen Yoghurt, Cassis Sauce

Cheese Selection with Bel Paese, Roquefort, Cambozola, English Cheddar

Nutrition Key : Calories / Fat Grams / Fibre Grams (V) Indicates dishes suitable for Vegetarians