

Britannia Restaurant.

Dinner.

Canyon Ranch Spa Selection.

Fruit Coupe 80/trace/2 (v)

Monkfish wrapped in Napa Cabbage with Stir-fried Carrots, Steamed Rice and Ponzu Sauce 320/9/7

Apple and Cranberry Strudel with Vanilla Sauce 160/4/2



Appetisers and Soups.

Pâté de Campagne with Red Onion Marmalade and Grain Mustard Vinaigrette

Potted Shrimp with Soused Cucumber and Mixed Greens

Singapore Style Chicken Satay with Stir-fried Vegetables

Pea and York Ham Bisque

Duck Consommé with Wild Mushroom Ravioli

Chilled Strawberry and Champagne Soup (v)



Salad.

Vegetarian Caesar – Hearts of Romaine, Parmesan and Croutons with Caesar Dressing (v)



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Entrées.

- Conchiglie Pasta with Mushrooms in a White Wine and Mascarpone Sauce (v)
Fillet of Lemon Sole with Parsley New Potatoes, Asparagus and Carrots with a Brown Butter and Caper Sauce
Grilled Sirloin Steak au Poivre with Pont Neuf Potatoes, Baked Tomato and Green Beans wrapped in Bacon*
Roast Rack of Pork with Chive Mash, Ratatouille, Courgettes and Cider and Apple Chutney served with a Lavender Jus
Aubergine Cannelloni Parmigiano with Mushroom Risotto and a Tomato Sauce (v)
Spring Vegetable Brioche Tartlet with Warm Goat's Cheese and Asparagus (v)

Desserts.

- Chocolate and Walnut Slice with Caramel Sauce
New York Cheesecake with Berry Compote
Bread and Butter Pudding with Crème Anglaise
Low Sugar Strawberry Parfait with Mango Coulis
Pistachio, Dulce de leche Ice Creams with Raspberry Sorbet and Caramel Sauce
A Selection of British and International Cheeses with Bread, Biscuits, Chutney, Dried Fruit and Nuts

Nutrition key: Calories/Fat (Grams)/Fibre (Grams)

(v) - Denotes vegetarian choice

* Whilst all the food we serve on board is prepared to the highest health and safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before dining.

Please note that some of these dishes may contain nuts or nut extracts.

