



BRITANNIA RESTAURANT

Dinner

ROYAL SPA SELECTIONS

Crab and Mango Salad 150/5/2
Chicken Breast au Poivre 315/13/3
Apple Frangipane Tart 135/7/1



APPETIZERS AND SOUPS

Cured Thai Salmon with Chinese Cabbage with a Soya, Orange and Almond Dressing*
California Rolls with Wasabi and Pickled Ginger (v)
Wild Mushroom and Goat's Cheese Risotto with Grilled Asparagus (v)
Potato and Leek Soup (v)
Petit Marmite
Chilled Blackberry Soup with Amaretto Cream (v)



SALAD

Gourmet Greens with Herb Boursin Cheese (v)
Red Wine Vinaigrette, Rosemary Pumpkin Seed Emulsion



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ENTRÉES

Pumpkin and Pine Nut Fiorelli, Spicy Italian Sausage and Burro Fuso
Roasted Mediterranean Sea Bass, Citrus Glazed Fennel and Lemon Crème Fraîche
Oven-roasted Turkey with Piggy in Blanket, Giblet Gravy and Cranberry Sauce
Roasted Strip Loin of Beef with Glazed Root Vegetables and Yorkshire Pudding*
Cannelloni with Ricotta and Spinach (v)
Forest Mushroom, Onion and Potato Gratin and Creamed Spinach (v)



DESSERTS

Chocolate Pecan Terrine
Mascarpone Cointreau Parfait with Almond Caramel
Peach Flambé with Roasted Almonds and Vanilla Ice Cream
Low in Sugar - Apple and Cinnamon Cake with Apple Compote
Very Cherry and Vanilla Ice Creams, Strawberry Frozen Yoghurt and Mango Sauce
Cheese Selection with Chaumes, Mature Cheddar and Munster

Nutrition Key : Calories / Fat Grams / Fibre Grams

(v) Indicates dishes suitable for Lacto-Ovo Vegetarians

Public Health Services have determined that consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk for foodborne illness, especially if you have certain medical conditions.

These items are marked with an asterisk *

