



BRITANNIA RESTAURANT

Dinner

ROYAL SPA SELECTIONS

Asian Chicken Salad with Spiced Peanuts 145/6/2

Duck Breast with Fig Butter, Port Wine Glaze and Roasted Carrots 395/14/3

Mexican Chocolate Banana Cake 161/3/2



APPETIZERS AND SOUPS

Pâté en Croûte with Cumberland Sauce

Grilled Aubergine with Tomato and Mozzarella Roll, Roasted Pine Nuts and Basil Pesto (v)

Shrimp and Salmon Cake with Sweet Chilli Mayonnaise

Roasted Yellow Pepper and Tomato Soup with Serrano Cream

Wild Mushroom Consommé (v)

Chilled Pear and Honey Soup (v)



SALAD

Gourmet Greens with Cherry Tomatoes (v)

Carrot and Ginger Dressing, Thousand Island Dressing



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ENTRÉES

Cheese Ravioli with Parma Ham Chip and Parmesan Broth
Fillet of Plaice with Creamed Spinach and Dill Mustard Sauce
Veal Scaloppini with Wild Mushroom Risotto and Foie Gras Sauce
Lamb Shank with Mashed Potatoes, Root Vegetables and Red Wine Sauce
Vegetable Wellington with Glazed Shallots and Chive Cream (v)
Garden Vegetable Tian on Creamy Spinach (v)



DESSERTS

Caramelized Crème Brûlée Cheesecake
Key Lime Pie
Chocolate Volcano Cake
Low in Sugar - Vanilla Panna Cotta
Coffee and Vanilla Ice Creams with Chocolate Frozen Yoghurt and Cherry Sauce
Cheese Selection with Danish Blue, Camembert and Dutch Edam

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 *

