



BRITANNIA RESTAURANT

Dinner

ROYAL SPA SELECTIONS

Southwest Roasted Pepper and Avocado Salad with Pineapple Vinaigrette 85/2/3 (v)

Szechuan Chicken with Basmati Rice 324/6/3

Fresh Fruit Tart 170/6/2



APPETIZERS AND SOUPS

Whisky Cured Salmon with Swedish Dill Mustard Sauce and Pumpernickel Bread

Napoleon of Tomatoes with Basil, Mozzarella and Pesto (v)

Crab and Mango Spring Rolls with Sweet Chilli Coriander Dip

New England Clam Chowder

Clear Oxtail Essence with Sherry Wine and a Chester Stick

Chilled Rhubarb Soup (v)



SALAD

Tossed Belgian Endive and Romaine with Cucumber, Mushroom, Radish, Sliced Tomato, Red Onion and Basil (v)

French Vinaigrette, Ranch Dressing



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ENTRÉES

- Risotto with Shrimp and Confit Cherry Tomato
- Orange Glazed Salmon with Grain Mustard Beurre Blanc and Mashed Potato
- Coq au Vin - Linguini with Bacon, Mushroom, Peas, Onions and Fava Beans
- Pork Oscar - Medallion of Gloucester Old Spot Pork Fillet with Asparagus, Crab Meat and Hollandaise Sauce*
- Potato and Root Vegetable Gratin with Pecorino Romano and Watercress Coulis (v)
- Risotto Cake with Roasted Vegetables (v)



DESSERTS

- Decadence Chocolate Cake with Orange Sauce
- Frozen Grand Marnier Soufflé
- Banana Foster with Rum and Raisin Ice Creams
- Low in Sugar - Lemon Cheesecake
- Strawberry, Clotted Cream and Vanilla Ice Creams with Kiwi Sauce
- Cheese Selection with Danish Blue, Pepper Boursin and 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 *

