

Dinner Menu.



Canyon Ranch Spa Selections.

Roast Chicken and Vegetable Salad 165/5/3

Scallops with Artichoke Purée and Tomato Confit 235/8/5*

Lime Pots de Crème 175/6/trace

Appetisers and Soups.

Crabmeat and Shrimp Gateau with Cucumber and Sour Cream

Rillette of Duck Confit served with Brioche, Spiced Orange Chilli Chutney
and Herb Mayonnaise

Steamed Buttered Asparagus with a Poached Egg and Hollandaise Sauce (v)*

Roasted Red Pepper and Tomato Soup (v)

French Onion Soup with a Cheese Crouton (v)

Chilled Mango Soup with Mint Oil (v)

Salad.

Frisée, Mâche, Rocket, Oak Leaf, Honey Pear and Tomato with a
Raspberry Vinaigrette or Avocado Dressing (v)

Entrées.

Roasted Mediterranean Vegetable Parcels with Sautéed Shrimps

Salmon and Wild Mushroom Wellington with Broccoli, Baby Corn, Boiled Potatoes and an
Artichoke and Tarragon Beurre Blanc

Oven-roasted Turkey with Piggy in Blanket, Roast Potatoes, Carrot Batons,
Turkey Gravy and Cranberry Sauce

Beef Fillet Medallions served with Mushroom Ragout, Grilled Courgette,
Roast Potatoes, Carrots and a Vintage Port Wine Glaze*

Caramelised Leek and Goat's Cheese Tart with Parsley Oil and Mesclun Salad (v)

Tuscan Vegetable Crêpes (v)

Desserts.

Ice Grand Marnier Parfait with Orange Sauce

Chocolate Croquant Royal with Chocolate Sauce

Vanilla Lemon Soufflé with Limoncello Sauce

Low Sugar Chocolate Fudge Brownie with Vanilla Sauce

Pistachio and Chocolate Ice Creams with Strawberry Frozen Yoghurt and Kiwi Sauce

Cheese Selection with Stilton, Herb Boursin and Cheddar