

BRITANNIA RESTAURANT

ENTRÉES

Tagliatelle Chasseur with Mushrooms, Tomatoes, Tarragon and Chervil (v)

Baked Cod Fillet Viennoise Gratinated with a Mushroom and Tomato Crust served with Spinach, Broccoli, Vichy Carrots, Turned Potatoes and
Champagne Beurre Blanc

Tamarind Glazed Loin of Pork with Sticky Rice, Carrots and Bok Choy

Braised Daube of Beef Bourguignon with Glazed Carrots, Broccoli and Creamed Potato

South-Western Cheese Crêpes with melted Fontina Cheese, a Creamy Tomato Sauce, Grilled Courgettes and Asparagus (v)

Aubergine and Spinach Lasagne with Garlic and Herb Ciabatta (v)

DESSERTS

Cappuccino Cheesecake with Coffee and Chocolate Sauce

White and Dark Chocolate Profiteroles with Raspberry Coulis

Bananas Fosters with Rum and Raisin Ice Cream

Low Sugar Pineapple Upside-Down Cake with Pineapple Compote

Strawberry and Mint Choc Chip Ice Cream with Black Currant Sorbet and Caramel Sauce

Cheese Selection with Shropshire Blue, Bel Pease and Manchego

Nutrition Key : Calories / Fat Grams / Fibre Grams (V) Indicates dishes suitable for Lacto-ovo-vegetarians

* Public Health services have determined that eating raw, undercooked or partially cooked meats, seafood, shellfish, eggs, milk, or poultry may present a health risk to the consumer and may increase your risk for food borne illness especially if you have certain medical conditions.

These menu items are individually marked by an asterisk.



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DINNER

CANYON RANCH SPA SELECTIONS

Cold Sesame Noodle Salad 125/5/2 (v)

Szechuan Chicken served with Basmati Rice, Steamed Bok Choy and Glazed Carrots 324/6/3

Poppy Seed Cake with Vanilla Sauce 156/7/1

APPETIZERS AND SOUPS

Potted Shrimps with Soused Cucumber and Mixed Greens

Roasted Bell Peppers with Asparagus, Herb Oil and Cherry Tomato Dressing (v)

Tempura Prawns with Radish Slaw, Sweet Chilli Sauce and Garlic Mayonnaise

Roasted Tomato Soup with Basil Cream (v)

Chicken Noodle Soup

Gazpacho (v)

SALAD

Celery, Artichoke and Hearts of Palm with Fine Herb Vinaigrette or Honey Mustard Dressing (v)

Dressings: Fine Herb Vinaigrette, Honey Mustard Dressing