

BRITANNIA RESTAURANT

ENTRÉES

Farfalle al Profumo with Creamy Tuna Sauce and Rocket

Pan-Seared Blackened Sea Bream served with Cajun Dirty Rice, Butternut Squash Puree, Buttered Courgettes and Black Eyed Bean Salsa
Red Legged Partridge, Chateau Potatoes, Creamed Savoy Cabbage and Butternut Squash Puree served with a Wild Mushroom and Bacon Jus

Roast Prime Rib of Beef with Broccoli, Roasted Root Vegetables, Baked Potato and Sour Cream served with Natural Gravy

Baby Vegetable and Cashew Korma served with Saffron Rice, Poppadoms, Chapati Bread and Raita (v)

Roasted Mediterranean Vegetable Tart with Goat's Cheese Bavaois (v)

DESSERTS

Florentine Basket with Fresh Berries and Orange Mousse

Caramelised Pear Napoleon served with Golden Syrup and Pear Compote

Warm Chocolate Fondant with Cardamom Caramel and Vanilla Ice Cream

Low Sugar Apricot Mascarpone Cake with Apricot Sauce

Dulce de Leche and Pistachio Ice Cream with Raspberry Sorbet and Peach Sauce

Cheese Selection with Dutch Gouda, Danish Blue and Black Pepper Boursin

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

Mixed Greens and Roasted Beetroot Salad with Vanilla Balsamic Dressing 110/4/5 (v)
Sautéed Red Snapper, Green Beans, Cherry Tomatoes and Wild Rice served with a Kumquat Vinaigrette 330/11/6
Lemon and Blackberry Tart with Vanilla Sauce 140/6/1

APPETIZERS AND SOUPS

Tuna Sashimi with Seaweed Salad, Pickled Ginger and Japanese Rice*
Indonesian Chicken, Papaya and Avocado Salad with Pecan Nuts and Gingered Citrus Dressing
Mushroom Feuilleté with Mascarpone and Herb Cream Sauce (v)*
Cream of Vegetable Soup with Pesto Sauce (v)
Chicken Consommé with Vermicelli
Chilled Apple Yoghurt Soup (v)

SALAD

Iceberg and Escarole Lettuce with Julienne of Vegetables and Aged Balsamic and Virgin Olive Oil or Sour Cream and Chive Dressing (v)
Dressings: Aged Balsamic and Virgin Olive Oil Dressing, Sour Cream and Chive Dressing