



BRITANNIA RESTAURANT

DINNER

CANYON RANCH SPA SELECTIONS

- Smoked Trout with Tomatoes and a Herb and Balsamic Dressing 145/5/2 *
- Seared Beef Tenderloin with Truffle Jus, Mashed Red Skin Potatoes, Ratatouille and Cress Salad 340/14/3
- French Vanilla Cheesecake with Mango Coulis and Chocolate Sauce 121/2/trace

APPETIZERS AND SOUPS

- Seafood Salad with Avocado and Citrus Cocktail Sauce
- Fresh Green Asparagus served with Pink Grapefruit, Beetroot Mayonnaise and a Citrus Dressing (v)
- Sautéed Chicken Livers with a Crispy Hen's Egg, Bacon and Chicken Vinaigrette
- Cream of Chicken Soup with Truffle Essence and Pistachio
- Russian Consommé with Cep Mushroom Ravioli
- Chilled Yoghurt and Blueberry Soup (v)

SALAD

- Mixed Garden Greens and Goat's Cheese Toast with a Cucumber and Dill or Ranch Dressing (v)
- Dressings: Cucumber Dill Dressing, Ranch Dressing

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ENTRÉES

Beef Tortelone with Sundried Tomato and a Creamy Mushroom Sauce
Plaice Fillet with Creamed Spinach, Mashed Potato, Carrot Batons and Dill Mustard Sauce
Breaded Chicken Breast Française with Chive Mash, Carrot and Courgette with Pancetta and Lemon Coriander Jus
Braised Lamb Shank with Roasted Root Vegetables, Creamed Potato and Broccoli served with a Red Wine Sauce
Vegetable Wellington with Glazed Shallots and a Chive Cream Sauce (v)
Carrot, Pea and Bean Biryani with Fried Onions, Mint Raita and a Popadum (v)

DESSERTS

Viennese Walnut Apple Tort with Vanilla Sauce
Iced Strawberry Frangelico Parfait with Strawberry Sauce
Warm Chocolate Brownie Pudding with Custard Sauce
Low Sugar Mascarpone Berry Mousse with Berry Compote
Coconut and Brandy Fruit Cake Ice Cream with Mango Sorbet and Cherry Sauce
Cheese Selection with Leicester, Gruyere and Goat's Cheese

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.