BRITANNIA RESTAURANT

DINNER

CANYON RANCH SPA SELECTIONS

Chopped Vegetable and Bean Salad 130/6/4 (v)
Sautéed Garlic Shrimp with Wilted Spinach and Jasmine Rice
Tiramisù 160/8/tr

APPETIZERS AND SOUPS

Walnut Crusted Smoked Salmon Cheesecake with Cucumber Salad and a Creamy Caper Dressing
Artichoke, Foie Gras and Duck Confit Terrine with Saffron Herb Aioli
Garlic Snails with a Burgundy Butter Sauce
Tortilla Soup (v)
Beef Consommé with Truffle Royale and Chervil
Chilled Cucumber and Mint Soup with Herb Sour Cream (v)

SALAD

Mixed Gourmet Lettuce with Asparagus, Mushrooms, Olives, Tomatoes, Red Onion and
Mozzarella Cheese with an Aged Balsamic and Virgin Olive Oil Dressing or Raspberry Vinaigrette
Dressings: Aged Balsamic and Virgin Olive Oil Dressing, Raspberry Vinaigrette

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ENTRÉES

Mediterranean Vegetable Lasagne with Garlic Bread

Broiled Lobster Tail with Sesame Crusted Jumbo Shrimp and Parmesan Tomato Pilaf

Duck a l'Orange with Hazelnut Croquette Potatoes, Panache of Vegetables and Green Beans

Fillet of Beef Wellington, Roast Potatoes, Asparagus and Glazed Vegetables with Perigourdine Sauce

Tofu Steak au Poivre with Bok Choy and Spring Onion Rice (v)

Homemade Spanakopita with Tomato Coulis and Rocket Salad (v)

DESSERTS

Coconut and Pineapple Mousse with Passion Fruit Sauce and Coconut Caramel

Macadamia and Ricotta Cheese Crème Brûlée with Macadamia Brandy Snap

Baked Alaska with Flambéed Morello Cherries

Low Sugar Chocolate Mousse with Vanilla and Chocolate Sauce

Maple Nut and Vanilla Ice Creams, Orange Sorbet with Chocolate Fudge Sauce

Cheese Selection with Leicester, Gruyere and Goat's Cheese