



BRITANNIA RESTAURANT

DINNER

CANYON RANCH SPA SELECTIONS

Spinach and Pear Salad with Rosemary Vinaigrette 85/5/2 (v)

Chicken Breast with a Raspberry Mustard Crust, Buttered Spinach, a Julienne of Vegetables and a Fig Balsamic Vinegar 440/11/6

Orange Pound Cake with Citrus Sauce and Orange Segments 180/6/tr

APPETIZERS AND SOUPS

Smoked Duck Breast with Anis Spiced Poached Pineapple and Sweet and Sour Sauce

Boursin Cheese Quenelle with Marinated Tomatoes and Basil Dressing (v)

Smoked Trout and Pea Tart with Roasted Tomatoes and Horseradish Sauce

Potato Soup with Cheddar Cheese and Bacon

Beef and Barley Broth with Root Vegetables

Chilled Strawberry and Peach Soup (v)

SALAD

Celery, Artichokes and Hearts of Palm Salad with French Vinaigrette or Marie Rose Dressing (v)

Dressings: French Vinaigrette, Marie Rose Dressing

BRITANNIA RESTAURANT

ENTRÉES

Mushroom Panzerotti and Root Vegetables served with a Creamy Tomato Sauce (v)

Grilled Tuna Steak Niçoise with Parsley and Lemon Pesto

Medallions of Pork Fillet with Celeriac Dauphinoise, Creamed Savoy Cabbage, Roasted Celeriac and a Grain Mustard Jus

Roast Pheasant Breast served with Rutabaga Puree, Red Cabbage, Brussels Sprouts, Hasselback Potatoes and Puy Lentil Jus

Spinach, Feta Cheese and Mushroom Strudel with Thai Red Curry Sauce and Basmati Rice (v)

Courgette and Aubergine Piccata served with Couscous and Marinara Sauce (v)

DESSERTS

Port Wine Poached Figs with Fromage Blanc Mille Feuille

Blueberry Cream Pie with Blueberry Compote and Vanilla Ice Cream

Chocolate Soufflé with Chocolate Sauce

Low Sugar Rhubarb and Strawberry Crumble

Peach & Mango and Rum & Raisin Ice Cream, Champagne Sorbet with Raspberry Sauce

Cheese Selection with Danish Blue, Camembert and Dutch Edam

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.