



BRITANNIA RESTAURANT

Dinner

Thursday 27th August, 2009

CANYON RANCH SPA SELECTIONS

Appetizer — Cauliflower Panna Cotta 65/5/2 (V)

Entrée — Aioli Glazed Lobster with Pineapple Sauce 340/7/5

Dessert — Warm Chocolate Cake with Coffee Crème Anglaise 160/8/tr

APPETIZERS & SOUPS

Marinated Jumbo Shrimps on Russian Salad with Sun-dried Tomato Oil

Carpaccio of Beef Tomato, Boursin Quenelle, Herb Vinaigrette

Escargots Bourguignonne in Garlic Herb Butter

Cream of Garden Peas, Bacon, Cream

Mushroom & Vegetable Broth

SALADS

Spinach & Orange Salad, Caramelized Parmesan Pecans (V)

Endive Salad with Asparagus, Honey Ginger Dressing (V)



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ENTRÉES

Linguini with Smoked Salmon, Vodka & Sweet Chilli

Broiled Lobster Tail, Sesame-cruste Jumbo Shrimp, Parmesan Tomato Pilaf, Newburg Sauce

Fillet of Beef Wellington, Perigourdine Sauce

Roast Duck with Blackberry Sauce, Hazelnut Croquettes & Red Cabbage

Tofu Steak Au Poivre, Bok Choy & Scallion Rice (V)

DESSERTS

Coconut and Pineapple Mousse, Passion Fruit Sauce

Amaretto Crème Brûlée

Baked Alaska with Flambéed Morello Cherries

Sugar-free Fresh Fruit Tart

Butter Pecan and Chocolate Ice Creams with Vanilla Frozen Yoghurt, Peach Sauce

Cheese Selection with Shropshire Blue, Pont L'évêque, Gruyère, Pepper Boursin



BRITANNIA RESTAURANT

Dinner

Tuesday 25th August, 2009

CANYON RANCH SPA SELECTIONS

Appetizer — Roasted Peppers and Herb Salad 145/5/2 (V)

Entrée — Turkey Breast Medallions with Lime Sauce & Bell Pepper Jelly 295/9/4

Dessert — Banana Changa 170/7/tr

APPETIZERS & SOUPS

Smoked Chicken Breast, Sauternes Jelly and Blackberry Chutney

Crab & Baby Shrimp on Herbed Blini, Marie Rose Sauce

Twice Baked Goat Cheese Soufflé

Cream of Mixed Mushrooms, Parmesan Croutons

French Onion Soup, Gruyère Croûte

SALADS

Iceberg Lettuce, Beef Tomato Salad & Onion Rings (V)

Cos Salad with Crispy Bacon & Blue Cheese Dressing



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ENTRÉES

Pipe Rigate Arrabbiata with Fresh Tomatoes & Red Chilli Flakes
Roasted Sea Bass, Citrus Glazed Fennel, Truffled Crème Fraiche
Peking Marinated Barbarie Duck Breast, Sweet Soy & Plum Sauce
Grilled Sliced Double Sirloin Steak, Stilton & Onion Tart Tatin, Burgundy Glaze
Braised Stuffed Bell Peppers with Couscous, Haricot Vert & Confit of Tomatoes (V)

DESSERTS

Strawberry & Caramel Cheesecake
'After Eight' Parfait with Mint Sauce
Bananas Foster
Sugar-free Cranberry & Pecan Pie, Vanilla Sauce
Coffee and Vanilla Ice Creams with Strawberry Frozen Yoghurt, Wild Berry Sauce
Cheese Selection with Cashel Blue, Brie, Appenzeller, Taleggio

Nutrition Key: Calories / Fat Grams / Fibre Grams (V) Indicates dishes suitable for Vegetarians



BRITANNIA RESTAURANT

Dinner

Wednesday 26th August, 2009

CANYON RANCH SPA SELECTIONS

Appetizer — Southwest Roasted Red Pepper and Avocado Salad 80/3/5 (V)

Entrée — Garlic Chicken Marsala 330/11/6

Dessert — Frangipane Apple Tart 175/6/tr

APPETIZERS & SOUPS

Scallop Ceviche & Cured Salmon, Grapefruit Segments, Lemon Walnut Oil

Oven-baked Plum Tomato, Basil Flan & Olive Vinaigrette

Dutch Style Golden Fried Chicken Croquette

Seafood Chowder

Chicken Consommé & Matzo Balls

SALADS

Mixed Young Lettuce, Crisp Vegetables, Raspberry Sherry Vinaigrette

Beetroot, Grilled Portobello Mushroom, Shaved Fennel & Balsamic Dressing



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ENTRÉES

Singapore Noodles with Spicy Shrimps, Snow Peas & Spring Onions

Pan-seared Grouper, Sweet Potato & Salsa Verde

Chicken Curry, Fragrant Basmati Rice, Poppadom, Cucumber Salad

Slow-roasted Prime Rib, Idaho Potato & Horseradish Gravy

Basil & Tuscan Vegetable Crêpes, Truffle Foam (V)

DESSERTS

Vanilla and Passion Fruit Terrine, Berry Coulis

Jamaican Rum Cake with Caramelized Banana and Coconut Ice Cream

Peach Flambé, Roasted Almonds

Sugar-free Apple and Cinnamon Cake with Apple Compote

Rum & Raisin and Vanilla Ice Creams, Chocolate Frozen Yoghurt and Mango Sauce

Cheese Selection with Oxford Blue, Chaumes, Smoked Cheddar, Pecorino

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BRITANNIA RESTAURANT

Dinner

Friday 28th August, 2009

CANYON RANCH SPA SELECTIONS

Appetizer — Apple Slaw 130/6/4 (V)

Entrée — Arctic Char with Carrot Horseradish Slaw 330/11/6

Dessert — Apple Cranberry Strudel 140/6/1

APPETIZERS & SOUPS

Teriyaki Glazed Chicken Breast, Spiced Plum Compote

Green Asparagus, Egg & Cress Tartar, Mustard Crème Fraîche (V)

Fried Brie on Bitter Lettuce & Lingonberry Compote

Potato and Leek Soup with Parmesan Crouton

Chilled Watercress Soup (V)

SALADS

Mixed Lettuce, Mange-tout, Red Wine Vinaigrette (V)

Mixed Peppers, Pineapple Pieces, Mature Cheddar & Marie Rose (V)



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ENTRÉES

Cheese Tortellini & Roasted Artichoke in a Parmesan Broth

Lemon Sole Normande, Buttered Asparagus

Braised Beef Roulade, Medley of Root Vegetables, Burgundy Glaze

Traditional Roast Chicken, Sage & Apple Stuffing, Rosemary Jus

Vegetable Wellington, Glazed Shallots & Chive Cream (V)

DESSERTS

Exotic Fruit Pavlova, Mango Sauce

Butterscotch Tart, Toffee Sauce

Chocolate Soufflé with Whisky Custard Sauce

Sugar-free Wild Berry Mascarpone Mousse

Pistachio, Strawberry & Vanilla Ice Creams, Passion Fruit Sauce

Cheese Selection with Gorgonzola, Jarlsberg, Époisse, Brie

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