



BRITANNIA RESTAURANT

Dinner
Thursday 10th, December 2009

CANYON RANCH SPA SELECTIONS

Appetizer — Grilled Vegetable Salad 66/3/3 (V)
Entrée — Chicken with Orange Marmalade 311/9/3
Dessert — Raspberry Cheesecake 157/7/3

APPETIZERS & SOUPS

Prosciutto Ham & Arugula Salad, Verjus Dressing
Smoked Salmon Terrine with Chive Crème Fraîche & Asparagus Spears
Goat Cheese French Toast on Wild Mushroom, Walnut Pesto
Cream of Broccoli & Stilton, Croutons
Chicken Consommé with Herbed Quenelles
Chilled Vichyssoise (V)

SALADS

Oak Leaf & Boston Salad, Sherry Vinaigrette (V)
Mixed Greens, Roasted Peppers & Corn, Yoghurt Dressing (V)



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ENTRÉES

Spaghetti alla Marinara with Tomato Sauce, Garlic, Onions and Anchovies

Pan-roasted Cod, Wilted Bok Choy, Mustard Grain Sauce

Rack of Pork, Wild Mushroom Ragoût, Truffle Mash & Calvados Sauce

Roasted Beef Strip Loin, Glazed Root Vegetables, Aged Burgundy Glaze

Roasted Pumpkin Risotto, Ricotta & Asparagus Tips (V)

Vegetable and Bean Chili Taco Shells, Steamed Rice (V)

DESSERTS

White Chocolate & Raspberry Parfait, Berry Coulis

Amaretto Crème Brûlée

Warm Apple Strudel with Brandy Sauce

Sugar-free Peach Upside Down Cake

Chocolate and Vanilla Ice Cream with Strawberry Frozen Yoghurt, Cherry Sauce

Cheese Selection with Danish Blue, Grubbeen, Camembert, Dutch Gouda

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



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CANYON RANCH SPA SELECTIONS

Appetizer — Spinach Salad with Pecans and Balsamic Dijon Dressing 80/3/5 (V)
Entrée — Beef Tenderloin with Seasonal Wild Mushrooms 440/11/6
Dessert — Almond Pear Torte 169/25/3

APPETIZERS & SOUPS

Chicken & Leek Terrine, Sweet Pepper Coulis, Chervil Oil
Buffalo Mozzarella, Plum Tomatoes and Grilled Asparagus (V)
Duck & Mango Spring Roll, Sweet Chilli Dip
Cheddar Cheese Soup, Rye Bread Croutons
Clear Oxtail Essence, Sherry Wine, Chester Stick

SALADS

Lollo Rosso and Apple Salad, Caramelized Walnuts, Cider Vinaigrette (V)
Cos Salad and Smoked Chicken, Blue Cheese Dressing



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ENTRÉES

Braised Beef Ravioli, Tomato Sauce, Toasted Garlic & Fresh Oregano
Orange & Soy Glazed Fresh Salmon, Shrimp Fried Rice, Wok Vegetables
Beef & Lobster Medallion, Roasted Parsnip Mash, Tarragon Jus
Herb-crusted Rack of Lamb, Creamy Polenta, Garlic & Rosemary Jus
Mille Feuille of Baby Leeks & Asparagus, Champagne Sauce (V)
Eggplant, Ricotta and Spinach Lasagna, Shaved Parmesan (V)

DESSERTS

Crème Brulée Cheesecake, Crimson Berries
Summer Berry Mousse with Vanilla and Honey
Grand Marnier Soufflé, Vanilla Sauce
Sugar-free Cherry Clafoutis
Rocky Road, Cherry Vanilla and Coffee Ice Creams with Kiwi Sauce
Cheese Selection with Stilton, Herb Boursin, Munster & English Cheddar

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BRITANNIA RESTAURANT

Dinner

Tuesday 15th, December 2009

CANYON RANCH SPA SELECTIONS

Appetizer — Calamari Salad 85/2/3

Entrée — Sausage-stuffed Chicken with Fig Demi Glace 390/13/2

Dessert — Peach Cobbler 140/5/3

APPETIZERS & SOUPS

Chicken Liver Parfait, Sauternes Jelly & Peach Compote

Char-grilled Bell Peppers with Humus & Pita Bread (V)

Steamed Salmon Roulade, Artichoke Velouté, Citrus Cream

Atlantic Lobster & Shrimp Bisque with Tarragon Cream

Chicken Noodle Soup with Lemon Grass, Ginger & Cilantro

SALADS

Mixed Greens with Aged Balsamic Dressing, Bacon and Golden Croutons

Palm Hearts & French Bean Salad on Marinated Mushrooms (V)



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ENTRÉES

Meat Tortellini in Fresh Tomatoes & Arugula Pesto

Jerk-spiced Mahi Mahi , Dirty Rice, Cilantro & Lime Dressing

Roasted Venison Leg, Braised Red Cabbage, Wild Mushrooms and Creamy Juniper Sauce

Grilled Sirloin Steak Café de Paris, Pont Neuf Potatoes

Spinach, Potato & Onions with Sautéed Wild Mushroom Gratin (V)

Vegetable Cannelloni, Garlic Herb Crostini

DESSERTS

Baileys & Dark Chocolate Tart, Caramel Sauce

Iced Grand Marnier Soufflé, Chocolate Sauce

Peach Flambé

Sugar-free Apple and Cinnamon Cake

Strawberry, Vanilla and Chocolate Chip Ice Creams, Kiwi Sauce

Cheese Selection with Gorgonzola, Jarlsberg, Epoisses & Brie

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BRITANNIA RESTAURANT

Dinner

Friday 18th December 2009

CANYON RANCH SPA SELECTIONS

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

Entrée — Aioli-glazed Lobster with Pineapple Sauce 340/7/5

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

APPETIZERS & SOUPS

Symphony of Seafood, Seafood Salad, Salmon Mousse & Tartare of Salmon

Avocado & Tomato in Pico di Gallo

Escargots Bourguignonne in Garlic Herb Butter

New England Clam Chowder

Beef Consommé with Herbed Pancake Strips

SALADS

Green Leaves & Mâche, Orange Salad, Caramelised Parmesan Pecans (V)

Mixed Lettuce with Shiitake Mushrooms, Balsamic Vinaigrette



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ENTRÉES

Spaghetti Carbonara, Creamy Egg Yolk & Parmesan Sauce, Crispy Smoked Bacon
Broiled Lobster Tail, Sesame-crusted Jumbo Shrimps, Parmesan Tomato Pilaf, Newberg Sauce
Roast Duck à l'Orange, Hazelnut Croquettes & Grand Marnier Sauce
Beef Medallion au Poivre, Gratin Dauphinoise
Vegetable Wellington, Glazed Shallots & Chive Cream (V)
Pressed and Seared Tofu on Red Lentil Curry (V)

DESSERTS

Summer Berry Pudding with Semi-whipped Cream
Tiramisu Parfait, Kahlúa Sauce
Baked Alaska with Morello Cherries
Sugar-free Angel Food Cake
Strawberry and Chocolate Ice Creams with Vanilla Frozen Yoghurt, Toffee Sauce
Cheese Selection with Danish Blue, Brie, Emmenthaler & Gouda

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