

Britannia Restaurant.

Dinner.

Canyon Ranch Spa Selections.

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

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

Coffee Crème Anglaise 138/1/0

Appetisers and Soups.

Tamarind-glazed Duck Breast with Confit Orange Puree and Green Bean Salad

Crab, Avocado and Tomato Salad with Espelette Chilli Oil

Vegetable and Mango Spring Rolls with Papaya, Lime and Chilli Dipping Sauce (v)

Vegetable Bisque with Truffle Cream (v)

Chicken Consommé with Vermicelli

Chilled Strawberry and Peach Soup (v)

Salad

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

Nutrition key: Calories/Fat (Grams)/Fibre (Grams)

(v) - Denotes vegetarian option.

* Whilst all the food we serve on board is prepared to the highest health and safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before dining. Please note that some of these dishes may contain nuts or nut extracts.



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Entrees.

Roasted Vegetable Ravioli with Mushroom Ragout (v)

Salmon and Wild Mushroom Wellington with Spinach, Baby Corn, Boiled Potatoes and an Artichoke and Tarragon Beurre Blanc

Roast Prime Rib of Beef* with Broccoli, Roasted Root Vegetables, Baked Potato and Sour Cream and Natural Gravy*

Chicken Cordon Bleu, Orange Scented Vichy Carrots, Sautéed Green Beans, Parsley New Potatoes

Tomato Provençal Sauce

Potato and Root Vegetable Gratin with Pecorino Romano and a Watercress Coulis (v)

Confit of Shallots, Garlic and Mascarpone Flan with Balsamic Syrup (v)

Desserts

Strawberry and Champagne Parfait with Berry Compote

Chocolate Truffle Cake with Chocolate Sauce

Warm Treacle Pudding with Custard

Low Sugar Lemon Cheesecake with Orange Segments

Strawberry, Honey and Ginger Ice Cream with Raspberry and Toffee Sauce

A Selection of British and International Cheeses with Bread, Biscuits, Chutney, Dried Fruit and Nuts

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