

Britannia Restaurant.

Dinner.

Canyon Ranch Spa Selections.

Waldorf Salad 120/2/3 (v)

Haddock Fillet with Tomatillo Salsa 371/15/4

Tiramisu 160/8/trace

Appetisers and Soups.

Walnut Crusted Smoked Salmon* Cheesecake with Cucumber Salad and a Creamy Caper Dressing*

Foie Gras, Duck Confit and Artichoke Terrine with Saffron Herb Aioli

Haggis Bon Bon with Tomato and Garlic Chutney, Crispy Parsnips

Tortilla Soup (v)

Beef Consommé with Truffle Royale and Chervil

Chilled Cucumber and Mint Soup with Herb Sour Cream (v)

Salad

Mixed Gourmet Lettuce Leaves, Asparagus, Mushrooms, Olives, Tomatoes, Red Onion and Feta Cheese
with Aged Balsamic and Virgin Olive Oil Dressing or Raspberry Vinaigrette (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.

Mediterranean Vegetable Lasagne with Garlic Bread (v)

Lobster Tail with Jumbo Shrimp in a Sesame Crust with Asparagus, Parmesan Tomato Pilaf Rice

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

Fillet of Beef* Wellington with Roast Potatoes, Asparagus, Glazed Vegetables and Périgourdine 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 Crème Brûlée with a Macadamia Brandy Snap

Baked Alaska with Flambé Morello Cherries

Low Sugar Chocolate Mousse with Vanilla and Chocolate Sauce

Chocolate, Banana and Pecan Cheesecake Ice Creams with Orange Sorbet and Chocolate Sauce

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

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