

## Britannia Restaurant.

### Dinner.

#### Canyon Ranch Spa Selections.

Cauliflower Panna Cotta 65/5/2 (v)

Chicken Breast in Buttermilk with Carrot Batons, Steamed Bok Choy and a Sweet Corn Sauce 395/9/4

Lemon Poppy Seed Cake with Vanilla Sauce 180/6/trace

#### Appetisers and Soups.

Roast Beef and Boursin Roulade with Potato Salad and Pickled Gherkins

Avocado and Tomato Tian with Belgian Endive and Blue Cheese Dressing (v)

Boudin of Chicken with Asparagus Purée, Charred Asparagus and Lentil Vinaigrette

Cream of Roasted Parsnip Soup (v)

Clear Oxtail Soup with Vegetables

Chilled Yoghurt and Blueberry Soup (v)

#### Salad

Mixed Garden Greens and Goat's Cheese Toast with Cucumber and Dill or Ranch 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.

Beef Tortellone with Sundried Tomatoes and a Creamy Mushroom Sauce

Pan-fried Fillet of Sea Bass with Bok Choy, Stir-fried Vegetables and Sesame Noodles

Herb Crusted Roast Rack of Lamb\* with Roast Potatoes, Ratatouille, Green Beans and Rosemary Jus\*

Grilled Paillard of Beef \* Diane, Forest Mushroom Sauce with Mustard and Brandy, Dauphin Potatoes

Ratatouille Stuffed Tomato, Truffled Asparagus

Baked Vegetable Biryani with Raita, Poppadoms and Condiments (v)

Aubergine and Mozzarella Gratin with Creamy Polenta, Asparagus Spears and Pesto Sauce (v)

### Desserts.

Chestnut Parfait with Amaretto Sauce

Chocolate Nougat Slice with Caramel and Chocolate Sauce

Tuscan Coffee and Hazelnut Cake with Mascarpone and a Red Plum Sauce

Low Sugar Fresh Fruit Tart with Raspberry Coulis

Strawberry and Mint Choc Chip Ice Creams, Lemon Sorbet and Caramel Sauce

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

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