

## Britannia Restaurant.

### Dinner.

#### Canyon Ranch Spa Selections.

Radicchio and Fennel Salad 65/5/2 (v)

Grilled Salmon, Roasted Potatoes and Bok Choy with a Rutabaga Sauce 330/8/7

Apple Strudel 160/4/2

#### Appetisers and Soups.

Smoked Salmon Cannelloni with Cream Cheese and Pickled Cucumber\*

Chicken and Leek Terrine with Radish, Apple, Beetroot and French Mustard Mayonnaise

Wild Mushroom and Tarragon Tart with a Mushroom and Garlic Purée, Parmesan Crisp, Mixed Leaf Salad and Horseradish Sauce (v)

Cream of Broccoli with Stilton (v)

Chicken Noodle Soup

Chilled Orange and Mandarin Soup (v)

#### Salad

Wombok Japanese Salad , Julienne off White Daikon and Carrots , Shredded Chinese Cabbage , Fresh Bean Sprouts, Sesame Ginger Soya 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.

Turkey and Sausage Ravioli with Pancetta and Parmesan Broth

Herb Crusted Baked Salmon, Dill Creamed Potatoes, Truffled Asparagus, Buttered Baton Carrots,  
Ciboulette Lemon Butter Sauce

English Roast Beef with Pan Gravy, Roast Potatoes, Yorkshire Pudding, Broccoli and Horseradish Sauce\*

Pan – Roasted Guinea Fowl Breast, Burgundy Wine Sauce, Pommes Byron, Sautéed Haricot Vert with Bacon Lardons , Orange Scented Vichy Carrots

Spring Vegetable Brioche Tart with Grilled Asparagus, Goat's Cheese and a Black Olive and Herb Dressing (v)

Moroccan Vegetable Tahini with Couscous and Harissa Sauce (v)

### Desserts.

Vanilla Panna Cotta with Raspberry and Mango Sauce

Lime Chiffon Pie with Tequila Fruit Salsa

Sticky Toffee Pudding with Caramel Sauce and Vanilla Ice Cream

Low Sugar Chocolate Mousse

Rum Raisin, Chocolate Ice Creams with Mango Sorbet and Praline Sauce

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

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