

Britannia Restaurant.

Dinner.

Canyon Ranch Spa Selections.

Mixed Greens with Pecan Nuts and Balsamic Dijon Dressing 85/5/3 (v)

Sautéed Garlic Shrimp with Wilted Spinach and Jasmine Rice

Almond Pear Torte 170/7/2

Appetisers and Soups.

Mediterranean Smoked Chicken Salad with Cucumber, Black Olives and a Red Wine Vinaigrette

Serrano Ham, Melon and Rocket served with a Balsamic Dressing

Thai Fish Cakes with Sweet Chilli Sauce and a Cucumber and Red Onion Salad

Cheddar Cheese Soup (v)

Double Beef Consommé with Chive Celestine

Chilled Melon and Midori Soup (v)

Salad

Frisée, Mâche, Rocket, Oak Leaf, Honey Pear and Tomato with a Creamy Garlic Dressing or Balsamic 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.

Portobello Mushroom Tortellini with a Cream Tomato Sauce (v)

Prawn Provençal with Spinach, Bok Choy, Shiitake Mushrooms and Basmati Rice

Peking Marinated Barbary Duck Breast with Bok Choy, Vegetable Stir-fry, Fried Rice and a Sweet and Sour Plum Sauce*

Chateaubriand with a Wild Mushroom Turnover, Gratin Dauphinoise and Béarnaise Sauce*

Leek and Broccoli Flan with Asparagus and Grilled Roma Tomato (v)

Indonesian Vegetable Bahmi Goreng with Shredded Omelette and Asian Pickle (v)*

Desserts.

Chocolate Macadamia Nut Tart with Vanilla Sauce

Coconut Panna Cotta with Crisp Pineapple and Tropical Fruit Compote

Hot Grand Marnier Soufflé with Custard*

Low Sugar Walnut Cake with Vanilla Sauce

Pistachio and Coffee Ice Creams, Vanilla Frozen Yoghurt, Raspberry Sorbet and Praline Sauce

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

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