

Britannia Restaurant.

Dinner.

Canyon Ranch Spa Selections.

Smoked Trout* with Tomatoes in a Herb and Balsamic Dressing 145/5/2*

Oriental Duck Breast with Coconut Sauce 205/10/trace

French Vanilla Cheesecake with Mango Coulis and Chocolate Sauce 121/2/trace

Appetisers and Soups.

Seafood Salad with Avocado and Citrus Cocktail Sauce

Green Asparagus with Pink Grapefruit, Beetroot Mayonnaise and Citrus Dressing (v)

Sautéed Chicken Livers with a Crisp Hen's Egg, Bacon and Chicken Vinaigrette

Cream of Chicken Soup with Pistachio and Truffle Essence

Russian Consommé with Cep Mushroom Ravioli

Chilled Yoghurt and Blueberry Soup (v)

Salad

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

Mushroom Risotto with Mascarpone, Asparagus and a Parmesan Tuille (v)

Plaice Fillet with Creamed Potatoes, Spinach, Carrot Batons and a Dill Mustard Sauce

Roast Vermont Turkey with Roast Potatoes, Stuffing, Brussels Sprouts, Carrots and Sage Gravy

Braised Lamb Shank with Creamed Potatoes, Roasted Root Vegetables and Broccoli, with a Red Wine Sauce

Vegetable Wellington with Glazed Shallots and a Chive Cream Sauce (v)

Carrot, Pea and Bean Biryani with Fried Onions, Mint Raita and Poppadoms (v)

Desserts.

Viennese Walnut Apple Tort with Vanilla Sauce

Iced Strawberry and Frangelico Parfait with Strawberry Sauce

Warm Chocolate Brownie Pudding with Sauce Anglaise

Low Sugar Berry Mousse with a Berry Compote

Pistachio, Salted Caramel Ice Creams, Mango Sorbet and Cherry Sauce

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

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