



BRITANNIA RESTAURANT

Dinner

Friday 7th January, 2011

CANYON RANCH SPA SELECTIONS

Appetizer — Cauliflower Panna Cotta 65/5/2 (V)

Entrée — Sausage Stuffed Chicken with Fig Demi Glace 390/13/2

Dessert — Warm Chocolate Cake with Coffee Crème Anglaise 160/8/tr

APPETIZERS & SOUPS

Tamarind Glazed Duck Breast Salad, Rhubarb Compote

Baby Vegetable Terrine, Saffron Dressing

Chicken and Cheese Croquette, Provençal Sauce

Tomato Soup and Basil Cream (V)

Chicken Consommé and Matzo Balls

SALADS

Radicchio Salad, Marinated Broccoli, Orange Segments and Chive Dressing (V)

Mixed Lettuce and Flaked Blue Cheese Salad, Apple Sherry Dressing (V)



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ENTRÉES

Rigatoni alla Rustica with Tomato Sauce, Bell Peppers and Herbs (V)

Cajun Spiced Grouper Fillet with Plum Tomato Relish, Roasted Red Bliss Potatoes and Lima Beans with Corn

Traditional Roast Chicken, Sage and Apple Stuffing, Rosemary Jus

Beef Tenderloin Steak au Poivre, Gratin Dauphinoise Potatoes and four Pepper Corn Sauce

Seared Tofu on Stir-fried Vegetables with Jasmin Rice (V)

Baked Vegetable Enchilada, Guacamole Cream and Salsa Ranchera (V)

DESSERTS

Floating Island with Bourbon Vanilla Cream

Nougat Glace with Caramelized Pears

Date and White Chocolate Pudding

Sugar-free Strawberry Mousse

Cookies and Cream, Vanilla and Rocky Road Ice Creams, Strawberry Sauce

Cheese Selection with Shropshire Blue, Appenzeller, Herb Boursin, Taleggio

Nutrition Key : Calories / Fat Grams / Fibre Grams (V) Indicates dishes suitable for Lacto-ovo-vegetarians



BRITANNIA RESTAURANT

Dinner

Saturday 8th January, 2011

CANYON RANCH SPA SELECTIONS

Appetizer — Grilled Vegetable Salad 110/4/5 (V)

Entrée — Chicken with Orange Marmalade 380/13/7

Dessert — Raspberry Cheesecake 115/4/2

APPETIZERS & SOUPS

Chicken and Wild Mushroom Terrine, Fig and Apple Chutney

Peppered Goats Cheese on Carpaccio Roasted Beets, Tossed Herb Salad (V)

Shrimp Thermidor with Wild Mushrooms in Walnut Brioche

Cream of Leek and Potato Soup

French Onion Soup

SALAD

Belgian Endive, Arugula, Sweet Corn and Roasted Peppers, Truffle Dressing (V)

Tomato and Avocado Salad, Flat Parsley and Tarragon Vinaigrette (V)



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ENTRÉES

Meat Tortellini in Fresh Tomato and Arugula Pesto

Seared Barramundi Fillet on Roasted Peppers and Beans, Avocado Mango Salsa with Corriander

Chinese Pork Sweet & Sour with Spoon Cabbage and Egg Fried Rice

Slow Roasted Prime Rib, Baked Potato, Broccoli, Chive Sour Cream, Natural Gravy

Roasted Mediterranean Vegetable Tarte Tatin with Goat's Cheese Bavarois (V)

Parmesan and Herb Crumbed Zucchini Fritters with Tzatzaki and Tomato Relish

DESSERTS

Black Forest Cake with Cherry Sauce

Florentine Basket with Summer Berries and Orange Mousse

Jamaican Rum Cake with Caramelized Banana and Coconut Ice Cream

Sugar-free Mango Royale with Passion Fruit Sauce

Coconut and Vanilla Ice Creams with frozen Chocolate Yoghurt, Kiwi Sauce

Cheese Selection with Shropshire Blue, Epoisse, Emmenthal, Munster

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