



## BRITANNIA RESTAURANT

Dinner

Saturday, 30th September 2006

### CANYON RANCH SPA SELECTIONS

Appetizer — Roasted Beet & Watercress Salad with Hazelnut Chili Vinegar 110/5/3 (V)

Entrée — Turkey Breast Medallions with Lime Sauce & Bell Pepper Jelly 470/9/9

Dessert — Lemon Blackberry Tart 140/6/1

### APPETIZERS & SOUPS

Proscuitto Ham & Melon, Tossed Herb Salad

Smoked Salmon Terrine with Chive Crème Fraiche & Celery Hearts

Lobster Risotto with Plum Tomatoes, Brandy Tarragon Cream

Cream of Mixed Mushrooms, Parmesan Croutons

Chicken Consomme with Herbed Quenelles

### SALADS

Oak Leaf & Boston Salad, Sherry Vinaigrette (V)

Mixed Greens, Roasted Peppers & Baby Corn, Yoghurt Dressing (V)



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### ENTRÉES

Spaghetti alla Marinara with Tomato Sauce, Garlic, Onions and Anchovies

Pan Seared Cod, Green Beans, Scallions & Mustard Grain Sauce

Grilled Medallions of Pork Tenderloin, Wild Mushroom Ragout, Truffle Mash and Morel Sauce

Roasted Strip Loin, Glazed Root Vegetables & Yorkshire Pudding

Vegetable & Bean Chili Taco Shells, Steamed Rice (V)

### DESSERTS

White Chocolate & Raspberry Parfait, Berry Coulis

Amaretto Crème Brulee

Warm Apple Strudel with Brandy Sauce

Sugar Free - Strawberry Pie with Mascarpone Cream

Chocolate and Vanilla Ice Cream with Strawberry Frozen Yogurt, Cherry Sauce

Cheese Selection with Provolone, Double Gloucester, Dutch Gouda, Goat Cheese

Nutrition Key : Calories / Fat Grams / Fibre Grams (V) Indicates dishes suitable for Vegetarians



## BRITANNIA RESTAURANT

Dinner

Sunday, 1st October 2006

### CANYON RANCH SPA SELECTIONS

Appetizer — Artichoke Salad with Parmesan Cheese 80/3/5 (V)

Entrée — Pan-Seared Pepered Swordfish with Carrot Stir-Fry 340/7/5

Dessert — Baklava 140/5/3

### APPETIZERS & SOUPS

Smoked Halibut & Jumbo Shrimps on Russian Salad

Buffalo Mozzarella, Plum Tomatoes & Grilled Asparagus (V)

Steamed Black Mussels, Saffron Velouté

Cheddar Cheese Soup, Rye Bread Croutons

Clear Oxtail Essence, Sherry Wine, Chester Stick

### SALADS

Lollo Rosso & Apple Salad, Caramelized Walnuts, Cider Vinaigrette (V)

Frisée Lettuce, Boston, Grilled Pears & Duck Confit



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### ENTRÉES

Cheese Tortellini, Fresh Sage, Brown Butter & Crème Fraîche  
Pan Seared Salmon, Mashed Root Vegetables & Horseradish Lemon Cream  
Surf & Turf Young Asparagus, Hollandaise Sauce  
Roasted Spring Lamb Rack, Pancetta Rösti, Rhubarb Scented Jus  
Mille Feuille of Baby Leeks & Asparagus, Champagne Sauce

### DESSERTS

Crème Brûlée Cheese Cake, Crimson Berries  
Summer Berry Parfait with Vanilla and Honey  
Crepe Suzette  
Sugar Free - Cherry Clafoutis  
Rocky Road Ice Cream, Cherry Vanilla and Chocolate frozen Yoghurt with Kiwi Sauce  
Cheese Selection with Stilton, Herb Boursin, Munster, English Cheddar

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## BRITANNIA RESTAURANT

Dinner

Saturday, 7th October 2006

### CANYON RANCH SPA SELECTIONS

Appetizer — Roasted Chicken & Vegetable Salad 165/5/3

Entrée — Crab-Filled Plum Artichokes with Chive Sauce & Shoestring Potatoes 280/12/7

Dessert — Banana Foster in Phyllo 120/3/1

### APPETIZERS & SOUPS

Parma Ham With Rosemary Focaccia, Balsamic Dressing

Oven Baked Plum Tomatoes, Basil Flan & Olive Vinaigrette

Thai Fish Cakes, Sweet & Sour Papaya Relish

Cream of Chicken & Green Peas, Coriander Cream

Chilled Gazpacho Andalusian

### SALADS

Boston Lettuce, Toasted Almonds, Pommery Mustard Vinaigrette

Fava & White Bean Salad, Vine Ripened Tomatoes (V)



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### ENTRÉES

Pumpkin Filled Gnocchi, Italian Sausages, Swiss Chard & Pine Nuts  
Grilled Turbot, Crispy Potatoes & Caper Vinaigrette  
Sautéed Shrimps, Chablis Sauce & Tomato Confit  
Lamb Cutlets, Creamed Savoy Cabbage & Thyme Jus  
Venison Loin, Braised Red Cabbage, Wild Mushrooms & Creamy Juniper Sauce  
Green Asparagus, Pressed Tomato & Truffle Dressing (V)

### DESSERTS

Tiramisù , Kahlúa Sauce  
Cassata Siciliana  
Warm Berry Crostata, Vanilla Ice Cream  
Sugar Free - Lemon Thyme Mousse with Orange & Grapefruit Salad  
Vanilla and Chocolate Chip Ice Cream with Strawberry Frozen Yoghurt, Berry Sauce  
Cheese Selection with Red Leicester, Camembert, Gorgonzola, Dutch Gouda

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