



BRITANNIA RESTAURANT

Dinner
21st July, 2008

ROYAL SPA SELECTIONS

Appetizer — Roasted Butternut Squash, Apple and Pecan Salad (V)
Entrée — Roasted Lamb Cutlets, Endive & New Potato Salad, Stone Fruit Chutney
Dessert — Tiramisu

APPETIZERS & SOUPS

Gravlax with Beet Compote, Pickles & Dill Sour Cream
Cantaloupe Tartare, Citrus Marmalade & Tarragon Oil (V)
Sautéed Chicken Livers, Deep-fried Poached Egg & Onion Jus
Cream of Green Asparagus, Citrus Cream (V)
Chilled Vichyssoise (V)

SALAD

Radicchio Leaves & Oak Leaf Salad, Grilled Peppers, Pistachio Nuts & White Beans (V)
Cos Salad & Poached Chicken, Vine Tomatoes, Green Beans & Blue Cheese Dressing



Chilled Akvavit Loitens Linie, Norway


\$4.50 by the glass



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ENTRÉES

Penne Rigate with Shrimps, Limoncello & Crème Fraiche
Griddled Fresh Irish Salmon, Lobster Mousse & Chablis Beurre Blanc
Slow Roasted Prime Rib of Beef, Natural Gravy
Pan-roasted West Sussex Duck Breast, Parsnip & Dried Apricot Croquettes, Brandy & Blackberry Jus
Mille Feuille of Baby Leeks & Asparagus, Champagne Sauce (V)

 2006	<i>Errazuriz Chardonnay, Casablanca Valley, Chile</i>	<i>\$32.00 per bottle</i>
 2005	<i>Penfolds 128, Shiraz, South Australia</i>	<i>\$46.00 per bottle</i>

DESSERTS

Crème Brulee Cheese Cake, Crimson Berries
Milk Chocolate Parfait with Vanilla and Honey
Caramelized Banana Foster & Barbados Rum Cake
Sugar Free - Cherry Clafoutis
Rocky Road & Cherry Vanilla Ice Cream with Chocolate Frozen Yoghurt
Cheese Selection with Cambozola, Herb Boursin, Munster and English Cheddar

	<i>Don Carlos I, Solera Gran Reserva, Spain</i>	<i>\$6.25 by the glass</i>
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(V) Indicates dishes suitable for Vegetarians

 Indicates a Chief Sommelier Selection