

# BRITANNIA RESTAURANT

## DINNER

### CANYON RANCH SPA SELECTIONS

Fruit Coupe 80/tr/2 (V)

Napa Cabbage wrapped Monkfish with Ponzu Sauce and Stir-fried Carrots 320/9/7

Chocolate Kahlúa Cake 170/6/2

### APPETIZERS AND SOUPS

Pâté de Champagne, Red Onion Marmalade

Avocado, Tomato and Crab Salad, Espelette Chilli Oil

Chicken Empanadas, Pico de Gallo

Pea and York Ham Bisque

Chicken Consommé with Vermicelli

Chilled Strawberry and Champagne Soup (V)

### SALAD

Caesar Salad: Tossed Romaine Lettuce, Parmesan Cheese, Croutons

Dressings: Aged Balsamic and Virgin Olive Oil, Creamy Fine Herb



## BRITANNIA RESTAURANT

### ENTRÉES

Spaghetti Vongole, Sweet Cured Bacon, Spring Onions, Chablis Cream Sauce  
Oven-roasted Salmon, Confit of Fennel, Dill Beurre Blanc  
Roasted Chicken Breast Franchise, Chive Mash, Lemon Coriander Jus  
Old Fashioned Braised Rump of Beef, Parisienne of Vegetables  
Vegetable Cannelloni Parmigiana, Savoury Mushroom Risotto (V)  
Spring Vegetable Brioche, Warm Goat Cheese (V)

### DESSERTS

Chocolate and Walnut Slice, Caramel Sauce  
New York Cheesecake, Cherry Compote  
Bananas Foster  
Low Sugar Strawberry Parfait  
Peach and Mango, Vanilla Ice Cream, Orange Sorbet, Mango Sauce  
Cheese Selection: Dutch Gouda, Stilton, Brie

Nutrition Key : Calories / Fat Grams / Fibre Grams (V) Indicates dishes suitable for Lacto-ovo-vegetarians  
\* Public Health services have determined that eating raw, undercooked or partially cooked meats, seafood, shellfish, eggs, milk, or poultry may present a health risk to the consumer and may increase your risk for food borne illness, especially if you have certain medical conditions.  
These menu items are individually marked by an asterisk.

