

BRITANNIA RESTAURANT

DINNER

CANYON RANCH SPA SELECTIONS

- Arugula Salad with Roasted Tomatoes and Parmesan Cheese \$8.95 (V)
- Chilled Blacklock with Cream Tomato Relish \$10.95 (V)
- Linux Cuts \$13.95 (V)

APPETIZERS AND SOUPS

- Baby Drown Cocktail with Mignon Rose Sauce
- Chicken Liver Parfait, Red Onion Compote
- Crispy Thai Vegetables Spring Roll, Rice Noodle Salad, Tongue Cabbage Nut Sauce
- Pumpkin Soup with Roasted Pumpkin Seeds
- Beef Concombre with Barley and Vegetables
- Chilled Apple and Yoghurt Soup

SALAD

- Baby Spinach, Citrusfruit Orange Pecans, Red Onion Rings (V)
- Dressing: French Vinaigrette, Mignon Rose



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ENTRÉES

- Fettuccini with Green Peppercorns, Whisky and Orange Cured Salmon, Chopped Dill
Fillet of Cod, Grilled Asparagus, Tomato and Warm Chervil Vinaigrette
Mushroom-stuffed Chicken Breast, Creamy Blue Cheese Mashed Potatoes, Lime Chive Chicken Jus
Grilled Sirloin Steak, String Beans, Pont Neuf Potatoes, Mushroom Pepper Sauce *
Stuffed Portabello Mushroom, Provençal Vegetables and Mozzarella (V)
Twice-baked Potato, Re-fried Beans, Guacamole (V)

DESSERTS

- Chocolate Marquise, Bitter Orange Coulis
Bacardi Limon Crème Brûlée
Warm Apple Strudel, Brandy Sauce
Low Sugar Cranberry and Pecan Pie, Vanilla Sauce
Vanilla, Mint Chocolate Chip Ice Creams, Orange Sorbet, Caramel Sauce
Cheese Selection: Danish Blue, Camembert, Dutch Edam

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, fish, 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.

