

BRITANNIA RESTAURANT

Dinner

CANYON RANCH SPA SELECTIONS

Roasted Chicken and Vegetable Salad 165/5/3
Scallops with Mashed Artichokes and Tomato Confit 235/8/5
Lime Pots de Crème 175/6/tr

APPETIZERS AND SOUPS

Whisky Cured Salmon, Swedish Dill Mustard Sauce *
Vegetable Caponata, Goat Cheese, Eggplant Mousse
Steamed Buttered Asparagus, Poached Egg and Sauce Hollandaise
Cheddar Cheese Soup
French Onion Soup
Chilled Mango Gazpacho

SALAD

Frisée, Mâche, Arugula and Oak Leaf with Honey Pear and Tomato
Dressings: Raspberry Vinaigrette, Avocado

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ENTRÉES

Mediterranean Roast Vegetable Parcels, Herb-crusted Shrimp, Avocado Foam
Baked Salmon Fillet and Wild Mushroom "Wellington", Artichoke, Tarragon Beurre Blanc
Roast Rack of Pork, Aged Apple Cider, Lavender Jus
Medallion of Beef Fillet, Roasted Onion Tatin, Vintage Port Wine Glaze *
Caramelized Leek and Goat Cheese Tart, Citrus and White Truffle Oil, Mesclun Salad
(V)
Basil Tuscan Vegetable Crêpes, Truffle Foam (V)

DESSERTS

Caramel Cream Cake
Jamaican Rum Cake, Caramelized Banana, Coconut Ice Cream
Warm Bakewell Tart, Crème Anglaise
Low Sugar Plum Crumble, Vanilla Sauce
Strawberry, Honey and Ginger Ice Creams, Lemon Sorbet, Wild Berry Sauce
Cheese Selection: Stilton, Herb Boursin, Cheddar

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.