

BRITANNIA RESTAURANT

Dinner

CANYON RANCH SPA SELECTIONS

Waldorf Salad 120/2/3 (V)
Sautéed Garlic Shrimp with Jasmine Rice
Apple Strudel

APPETIZERS AND SOUPS

Walnut-crusted Smoked Salmon Cheesecake, Baby Arugula, Emulsified Caper Dressing
Artichoke and Duck Confit Terrine, Saffron Herb Aioli
Escargot Bourguignon, Garlic Herb Butter
Cream of Asparagus Soup with Truffle Cream
Beef Consommé with Royale and Chervil
Chilled Melon and Maple Ginger Soup (V)

SALAD

Mixed Gourmet Lettuce, Asparagus, Mushrooms, Olives, Tomatoes, Red Onion,
Mozarella Cheese
Dressing: Aged Balsamic and Virgin Olive Oil

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ENTRÉES

Mediterranean Vegetable Lasagne
Grilled Lobster Tail, Sesame-crusted Jumbo Shrimp, Parmesan Tomato Pilaf, Newburg
Sauce
Fig and Stilton Mousseline stuffed Chicken Breast with Parsley Mash, Masala Sage
Sauce
Fillet of Beef Wellington, Pommes Dauphinoise, Périgourdine Sauce *
Tofu Steak au Poivre, Bok Choy, Scallion Rice (V)
Home-made Spanakopita, Tomato Coulis (V)

DESSERTS

Coconut and Pineapple Mousse, Passion Fruit Sauce
Macadamia and Ricotta Cheese Crème Brûlée
Baked Alaska, Flambéed Morello Cherries
Low Sugar Chocolate Mousse
Strawberry and Vanilla Ice Creams, Lemon Sorbet, Caramel Sauce
Cheese Selection: Cheddar, Emmental, Goat Cheese

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.