



BRITANNIA RESTAURANT

Dinner

CANYON RANCH SPA SELECTIONS

Appetizer — Spinach Salad with Pecans and Balsamic Dijon Dressing 80/3/5 (V)

Entrée — Beef Tenderloin with Seasonal Wild Mushrooms 440/11/6

Dessert — Almond Pear Torte 169/25/3

APPETIZERS & SOUPS

Gravlax Layers With Potato Crisps and Dill Sour Cream

Buffalo Mozzarella, Tomatoes and Grilled Asparagus (V)

Baby Shrimp Thermidor with Wild Mushrooms in Walnut Brioche

Cream of Spinach Soup with Parmesan Croutons

Clear Oxtail Essence, Sherry Wine, Chester Stick

SALADS

Cos Salad and Smoked Chicken, Blue Cheese Dressing



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ENTRÉES

Cheese Tortellini, Fresh Sage, Brown Butter and Crème Fraîche

Honey Cumin Glazed Fresh Loch Duart Salmon, Parsley Potatoes, Confit of Cherry Tomatoes

Grilled Beef Medallion Sautéed Garlic and Herb Jumbo Shrimps, Roasted Parsnip Mash, Tarragon Jus

Peking Marinated Barbary Duck Breast, Sweet Soy and Plum Sauce

Mille Feuille of Baby Leeks and Asparagus, Champagne Sauce (V)

Eggplant, Ricotta and Spinach Lasagna, Shaved Parmesan (V)

DESSERTS

Crème Brûlée Cheesecake, Crimson Berries

Summer Berry Mousse with Vanilla and Honey

Grand Marnier Soufflé, Vanilla Sauce

Sugar-free Cherry Clafoutis

Rocky Road, Vanilla and Mint Cookies and Cream Ice Creams with Kiwi Sauce

Cheese Selection with Stilton, Herb Boursin, Munster, Edam

Nutrition Key : Calories / Fat Grams / Fibre Grams (V) Indicates dishes suitable for Lacto-ovo-vegetarians