



BRITANNIA RESTAURANT

Dinner

CANYON RANCH SPA SELECTIONS

Appetizer — Snap Pea and Hearts of Palm Salad 94/5/3

Entrée — Scallops with Mashed Artichoke and Tomato Confit 346/10/3

Dessert — Chocolate Mousse 182/20/8

APPETIZERS & SOUPS

Braised Chicken and Roasted Yellow Beets Barigoule

Avocado and Shrimp with Mary Rose Dressing

Dutch Style Golden-fried Chicken Croquette

Cream of Leek and Potato Soup

Chilled Asparagus and Watercress Soup, Ricotta Gnocchi (V)

SALADS

Fava and White Bean Salad, Vine-ripened Tomatoes (V)



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ENTRÉES

Home-made Portabello Mushroom Pasta, Roma Tomato Sauce and Basil
Pan-seared Fresh Plaice Fillet, Buttered Parsley New Potatoes and Bacon Chive Cream Sauce
Roast Turkey Breast, Chestnut and Apricot Stuffing, Natural Gravy
Grilled Sliced Double Sirloin, Burgundy Glaze, Béarnaise Sauce
Pan-fried Polenta, Sautéed Mushrooms and Roquefort Sauce (V)
Indonesian Vegetable Bahmi Goreng, Fried Egg, Asian Pickle (V)

DESSERTS

Fruit Pavlova, Mango Sauce
Strawberry Mousse
Bananas Foster
Sugar-free Fresh Fruit Tart
Maple Nut, Vanilla and Mint Choc Chip Ice Creams, Orange Sauce
Cheese Selection with Danish Blue, Jarlsberg, Pont L'Eveque and Double Gloucester

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