



BRITANNIA RESTAURANT

Dinner

CANYON RANCH SPA SELECTIONS

Appetizer — Fruit Coupe 80/tr/2 (V)

Entrée — Chicken with Orange Marmalade 380/13/7

Dessert — Raspberry Cheesecake 115/4/2

APPETIZERS & SOUPS

Chicken and Wild Mushroom Terrine, Fig and Apple Chutney

Peppered Goats Cheese on Carpaccio Roasted Beets, Tossed Herb Salad (V)

Fried Brie on Bitter Lettuce and Lingonberry Compote

Green Pea & York Ham Soup

Cock-a-Leekie

SALADS

Tomato and Avocado Salad, Flat Parsley and Tarragon Vinaigrette (V)



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ENTRÉES

Meat Tortellini in Fresh Tomato and Arugula Pesto
Grilled Tuna Steak, Mango and Papaya Relish, Scallion Rice
Grilled Sirloin Steak, Maître d'Hôtel and Twice Baked Potato
Herb Roasted Lamb Rack, Green Beans, Potato Hash and an Natural Thyme Jus
Vegetable Cannelloni, Garlic Herb Crostini
Roasted Mediterranean Vegetable Tart Au Tatin with Goats Bavarois (V)

DESSERTS

Black Forest Cake with Cherry Sauce
Mascarpone Amaretto Mousse with Berry Compote
Treacle Pudding with Vanilla Custard Sauce
Sugar-free Mango Royale with Passion Fruit Sauce and Lychees
Coconut, Vanilla and Coffee Ice Creams, Kiwi Sauce
Cheese Selection with Cashel Blue, Epoisse, Emmenthal, Munster

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