

## Britannia Restaurant.

### Dinner.

#### Canyon Ranch Spa Selections.

Antipasto with Mozzarella, Marinated Asparagus and Olives 135/6/3 (v)

Chicken with a Sausage Meat Stuffing served with Carrots, Steamed Bok Choy and Buttered Rice with a Fig Demi-Glace 390/13/2

Mexican Chocolate Banana Cake with Chocolate Sauce 161/3/2

#### Appetisers and Soups.

Soused Mackerel with Fennel Bavarois and Sauce Vierge

Duck Liver Terrine with Red Onion Chutney

Sweet Potato and Cauliflower Turnover with Cauliflower Cheese Sauce (v)

Asparagus and Chervil Velouté (v)

Consommé Madrilène

Chilled Cherry Soup (v)

#### Salad

Crisp Romaine Lettuce, Avocado and Citrus Fruit with a Herb Vinaigrette or Creamy Parmesan Dressing (v)

Nutrition key: Calories/Fat (Grams)/Fibre (Grams)

(v) - Denotes vegetarian option.

\*Whilst all the food we serve on board is prepared to the highest health and safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before dining. Please note that some of these dishes may contain nuts or nut extracts.



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### Entrees.

- Fusilli with Rocket, Parmesan, Fresh Tomatoes and Kalamata Olives (v)
- Baked Cod with Caper Brown Butter, Creamed Parsley Potatoes, Braised Fennel and Wilted Spinach
- Vienna Schnitzel with Parsley Potatoes, Cucumber Salad
- Roast Prime Rib au Poivre with Baked Potatoes, Baked Tomato and Green Beans wrapped in Bacon\*
- Grilled Vegetables with Parmesan Whipped Potatoes and Garlic Spinach (v)
- Marinated Baby Vegetables with Tempura Spring Onions, Steamed Rice and Herb Oil (v)

### Desserts.

- Lemon Meringue Pie with Crunchy Lemon Zest
- Cream Caramel Cake with Cherry Compote
- Warm Apple and Apricot Tart with Custard
- Low Sugar Black Forest Cake with Cherry Compote
- Very Cherry, Chocolate Ice Creams, Vanilla Frozen Yoghurt and Toffee Sauce
- A Selection of British and International Cheeses with Bread, Biscuits, Chutney, Dried Fruit and Nuts

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