



BRITANNIA RESTAURANT

Dinner

Friday 29th June, 2007

CANYON RANCH SPA SELECTIONS

Appetizer — Crab & Mango Salad 150/5/2

Entrée — Pan-Seared Red Snapper in Kumquat Vinaigrette 330/11/6

Dessert — Fresh Fruit Tart 170/6/2

APPETIZERS & SOUPS

Atlantic Seafood Tian, Tomato Tartar & Chive Oil

Water Melon, Ricotta Cheese & Spring Onions (V)

Spring Roll with Mango & Vegetables, Sweet Chilli Dip (V)

New England Clam Chowder

Chilled Gazpacho Andalouse (V)

SALAD

Red Oak Leaf, Alfalfa Sprouts, Toasted Almonds & Brioche Croutons, Caesar Dressing

Beetroot, Portobello Mushroom, Shaved Fennel & Balsamic Dressing (V)



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ENTRÉES

Fettuccine with Chicken, Feta Cheese & Spinach

Pan-Roasted Tuna Fillet, Avocado & Mango Salsa, Coriander Oil

Grilled Shrimps, Tomato Confit, Pernod Sauce

Paillard of Prime Beef Diane, Gratinated Mushroom Brioche

Venison Loin, Braised Red Cabbage, Wild Mushrooms & Creamy Juniper Sauce

Pumpkin & Gorgonzola Risotto, Truffle Foam & Thyme Oil (V)

DESSERTS

Pecan Pie with Vanilla Ice Cream,

Iced Raspberry Parfait, Cassis Sauce

Chocolate Lava Cake, Chocoholic Sauce

Sugar Free - Angel Food Cake with Marinated Strawberries

Cookies & Cream, Vanilla Ice Cream with Chocolate Frozen Yoghurt & Berry Sauce

Cheese Selection with Roquefort, Wensleydale, Port Salut, Bel Paese

Nutrition Key : Calories / Fat Grams / Fibre Grams (V) Indicates dishes suitable for Vegetarians