



## BRITANNIA RESTAURANT

Dinner  
21st July, 2008

### ROYAL SPA SELECTIONS

Appetizer — Roasted Butternut Squash, Apple and Pecan Salad (V)  
Entrée — Roasted Lamb Cutlets, Endive & New Potato Salad, Stone Fruit Chutney  
Dessert — Tiramisu

### APPETIZERS & SOUPS

Gravlax with Beet Compote, Pickles & Dill Sour Cream  
Cantaloupe Tartare, Citrus Marmalade & Tarragon Oil (V)  
Sautéed Chicken Livers, Deep-fried Poached Egg & Onion Jus  
Cream of Green Asparagus, Citrus Cream (V)  
Chilled Vichyssoise (V)

### SALAD

Radicchio Leaves & Oak Leaf Salad, Grilled Peppers, Pistachio Nuts & White Beans (V)  
Cos Salad & Poached Chicken, Vine Tomatoes, Green Beans & Blue Cheese Dressing



*Chilled Akvavit Loitens Linie, Norway*

*\$4.50 by the glass*



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### ENTRÉES



Penne Rigate with Shrimps, Limoncello & Crème Fraiche

Griddled Fresh Irish Salmon, Lobster Mousse & Chablis Beurre Blanc

Slow Roasted Prime Rib of Beef, Natural Gravy

Pan-roasted West Sussex Duck Breast, Parsnip & Dried Apricot Croquettes, Brandy & Blackberry Jus

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

 2006	<i>Errazuriz Chardonnay, Casablanca Valley, Chile</i>	<i>\$32.00 per bottle</i>
 2005	<i>Penfolds 128, Shiraz, South Australia</i>	<i>\$46.00 per bottle</i>

### DESSERTS

Crème Brulee Cheese Cake, Crimson Berries


Milk Chocolate Parfait with Vanilla and Honey

Caramelized Banana Foster & Barbados Rum Cake

Sugar Free - Cherry Clafoutis

Rocky Road & Cherry Vanilla Ice Cream with Chocolate Frozen Yoghurt

Cheese Selection with Cambozola, Herb Boursin, Munster and English Cheddar

	<i>Don Carlos I, Solera Gran Reserva, Spain</i>	<i>\$6.25 by the glass</i>
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(V) Indicates dishes suitable for Vegetarians

 Indicates a Chief Sommelier Selection