



BRITANNIA RESTAURANT

Dinner

Thursday, 15th June 2006

CANYON RANCH SPA SELECTION

Appetizer — Spinach and Roasted Beet Salad with Vanilla Balsamic 110/4/5 (V)

Entrée — Duck Breast with Fig Butter, Port Wine Glaze & Roasted Butternut Squash 395/14/3
Dessert — Lemon Blackberry Tart 140/6/1

APPETIZERS AND SOUPS

Prosciutto Ham & Melon, Tossed Herb Salad

Smoked Salmon Terrine with Chive Crème Fraîche & Celery Hearts

Lobster Risotto with Plum Tomatoes, Brandy Tarragon Cream

Cream of Mixed Mushrooms, Parmesan Croutons

Chicken Consomme with Herbed Quenelles

SALADS

Oak Leaf & Boston Salad, Sherry Vinaigrette

Mixed Greens, Roasted Peppers & Baby Corn, Yoghurt Dressing



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ENTRÉES

Braised Beef Ravioli, Tomato Sauce, Toasted Garlic & Fresh Oregano
Pan Seared Halibut & Scallion Confit, Lemon Butter Sauce
Grilled Sirloin Steak, Baked Potato with Bacon Bits, Bordelaise Sauce
Scallopini of Chicken Parmigiana, Tomato Ragout
Basil & Wild Mushroom Risotto, Truffle Foam (V)

DESSERTS

Exotic Fruit Pavlova, Mango Sauce
Chocolate Macaroon with Coffee Ice Cream and Mascarpone Mousse
Strawberry Souffle, Vanilla Sauce
Sugar Free – Chocolate Fudge Brownie
Maple Nut and Vanilla Ice Cream with Raspberry Sorbet, Orange Sauce
Cheese Selection with Roquefort, Cambozola, Red Leicester, Saint Andre