

Dinner.



Appetisers.

Sautéed Chicken Livers

Crispy Hen's Egg* and a Bacon and Chicken Vinaigrette

Green Asparagus and Pink Grapefruit

Beetroot Mayonnaise and a Citrus Dressing (v) (gf)

Indonesian Chicken, Papaya and Avocado Salad

Pecan Nuts and Gingered Citrus Dressing (gf)

Seared Tuna*

Tamari, Red Pepper and Sesame (gf) 188/4/1

Fattoush Salad (v)

Cucumber, Dill and Radish

Yoghurt Dressing (v) (gf)

Duck Consommé

Wild Rice (gf)

Mushroom Soup

Tarragon Crème Fraîche (v) (gf)

Signature Entrées.

Chef Recommendation

Grilled Rib Eye Steak*

Jack Daniel BBQ Sauce, Western Fries

Grilled Tomato and Broccoli (gf)

Classic Roast

Lemon and Thyme Poussin

Game Chips, Buttered Carrots and Bread Sauce

Canyon Ranch Spa Selection

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

(v) Denotes vegetarian. (gf) Denotes gluten free.

Some of our dishes may contain allergens including nuts or nut extracts. Information pertaining to allergies and intolerances available on request.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.



Dinner.



Entrées.

Assiette of Seafood

Vegetable Noodles, Soy, Mirin and Sesame

Roast Breasts of Guinea Fowl

Potato Rösti, Spring Pea, Pearl Onions and Broad Bean Fricassee and a Red Wine Sauce (gf)

Seared Salmon

Lemon, Sautéed Kale, Leeks and Cannellini Beans (gf)
405/17/1

Roasted Carved Veal Rack*

Roast Potato, Green Beans wrapped in Leeks, Courgette and Mushroom Provençal and Salsa Verde (gf)

Potato and Root Vegetable Gratin

Watercress Coulis (v)

Crisp Polenta and Grilled Artichokes



Salsa Verde (vegan) (gf)

Desserts.

Warm Spiced Chocolate Molten Cake

Cardamom Caramel and Vanilla Ice Cream

Caramelised Pear Napoleon

Golden Syrup and Pear Compote

Matcha Tiramisu

Yuzu Curd, Lychee and Mango Pearls

Lemon Cupcake

Strawberry Butter Cream Frosting 175/8/1 ⑤

Low Sugar Courgette Cake

Mascarpone Cream (gf)

Dulce de Leche and Pistachio Ice Cream

Raspberry Sorbet and Peach Sauce

A Selection of British and International Cheeses

Bread, Biscuits, Chutney, Dried Fruit and Nuts

Coffee and Petit Fours.

Apple Pâté de Fruit and Mint Cream

