

Dinner.



Appetisers.

Blackened Tuna*

Pineapple, Mulled Wine, Fig and Espelette Pepper (gf)


Slow Cooked Pork Belly

Crayfish, Burnt and Candied Apple

Warm Salad of Prawns and Crisp Pancetta

Light Mayonnaise and a Herb Croûte

Buffalo Cauliflower

Homemade Buffalo Sauce, Blue Cheese and Creamy Avocado
Poblano Dip 165/11/1 

Roasted Grape, Feta, Carrot and Wild Rice

Balsamic Maple Dressing (v) (gf)

Pea, Mint, Potato and Broad Bean Salad (v) (gf)

Thai Chicken and Coconut Soup

Tuscan Bean Soup

Fresh Sage Pesto (gf)

Signature Entrées.

Chef Recommendation

Salmon en Croûte

Wilted Spinach, Warm Potato Salad, Green Vegetables
and Béarnaise Sauce

Classic Roast

Fillet Steak*

Crab Oscar, Pont Neuf Potatoes and Asparagus (gf)

 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. Our wild game menu items may contain shot.

*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.

Scottish Langoustine, Prawn and Leek Risotto
Langoustine and Dill Oil (gf)

Roast Highland Grouse
Game Chips, Sage and Shallot Farce and a Bramble Jus (gf)

Seared Scallops
Citrus Salad, Black Lentils and
Cauliflower Purée (gf) 282/10/1 (P)

Medallions of Pork Fillet wrapped in Bacon
Sautéed Wild Mushrooms, Dauphinoise Potatoes, Green Beans
and Caramelised Pearl Onions with a Mustard Sherry Sauce (gf)

Caramelised Leek and Goat's Cheese Tart
Parsley Oil and Mesclun Salad (v)

Chickpea Tagine
Harissa Couscous, Chargrilled Mediterranean Vegetables
and Flat Bread (vegan)

Desserts.

Chocolate Soufflé*
Vanilla Ice Cream

Strawberry and Tarragon Shortbread
Vanilla Crème Pâtissière and White Chocolate Powder

Chai Crème Caramel
Apple Compote and Muscavado Coral Cake (gf)

Chocolate Pot de Crème
Madeleine Cookie 156/6/trace (P)

Low in Sugar New York Cheesecake
Strawberry Compote and Chantilly Cream

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.

Peppermint Cream and Green Apple Pâté de Fruit

