

Dinner.



Appetisers.

Shrimp, Clam and Cucumber Cocktail

Pickled Ginger and Grapefruit Mayonnaise

Terrine of Marbled Game

Golden Raisins, Capers and Thyme Crackers

Vegetable Gyoza

Chinese Black Vinegar and Sesame Dressing (v)

Grilled Octopus

Fingerling Potato Salad and Paprika Dressing (gf) 239/16/1

Coronation Avocado Salad

Mango and Almonds (v) (gf)

Belgian Endive Salad

Mustard Vinaigrette (v) (gf)

Asian Style Chicken Broth

Sweetcorn and Egg White

Asparagus Velouté

Chervil (v)

Signature Entrées.

Chef Recommendation

Butter Chicken Curry

Basmati Rice, Cucumber Raita, Naan Bread
and a Poppadom

Classic Roast

Saddle of Lamb*

Redcurrant and Rosemary Farce, Crisp Lamb Shoulder,
Fondant Potato, Broad Beans and Peas

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.

Grilled Fillet of Sea Bass

Smoked Bacon, New Potatoes, Celeriac Purée,
Sautéed Runner Beans and Red Wine Sauce (gf)

Linguine of Grilled Tiger Prawns

Fennel, White Wine and Garlic Butter

Grass-fed Beef Tenderloin*

Sherry Soy Reduction, Roast Fingerling Potatoes,
Sautéed Mushrooms and Watercress (gf) 479/22/1

Roast Fillet of Pork

Croquette Potatoes, Creamed Savoy Cabbage, Ratatouille,
Caramelised Apples and a Pork Jus

Pearl Barley

Cheese and Portobello Mushroom Gratin, Green Leaf Salad (vegan)

Spring Vegetable Brioche Tart

Warm Goat's Cheese, Grilled Asparagus and a Black Olive
and Herb Dressing (v)

Desserts.

Crêpes Suzette

Vanilla Ice Cream

Chocolate Brownie

with Raspberries

Rose Scented Pavlova

Fresh Fruit, Jelly and Lychee Pearls

Spiced Caramel Apple Trifle

Cheesecake Filling and Caramel Sauce 173/7/1

Low Sugar Wild Berry Mascarpone Mousse

Berry Compote (gf)

Brownies and Cream, Banana Pecan Cheesecake Ice Cream

Vanilla Frozen Yoghurt and Cherry Sauce

A Selection of British and International Cheeses

Bread, Biscuits, Chutney, Dried Fruit and Nuts

Coffee and Petit Fours.

Lemon Cream and Coconut Macaroon

