

# Dinner.



## Appetisers.

### Thai Fish Cakes

Cucumber and Red Onion Salad, Sweet Chilli Sauce

### Chicken Liver Parfait

Caramelised Pear and Cumberland Sauce

### Salad of Watermelon, Basil and Feta

Toasted Seeds (v) (gf)

### Scallop Ceviche\* with Lime Emulsion

Kohlrabi, Fennel Pollen and Soy Vinaigrette (gf) 67/2/trace

### Pearl Barley and Roasted Carrot Salad

Dill Vinaigrette (v)

### Green Asparagus, Radicchio and Egg Salad (v)

### Clear Oxtail Soup

with Vegetables

### Roasted Onion Soup

with Truffle (v) (gf)

## Signature Entrées.

### Chef Recommendation

#### Grilled Turbot Fillet

Rioja Braised Beef Ravioli, Truffle Creamed Leeks  
and Café au Lait Sauce

### Classic Roast

#### Fillet of Beef\* Wellington

Roast Potatoes, Asparagus, Glazed Vegetables  
and Perigourdine 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. 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.



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## Entrées.

### Broiled Lobster Tail

Sesame Crusted Jumbo Shrimp and Parmesan Tomato Pilaf

### Breast of Pheasant

Pancetta, Potato Rösti, Caramelised Apple, Brussels Sprouts and a Calvados Cream Sauce

### Duck\* with Sun-dried Cherry Mostarda

Sweet Potato Purée, Granny Smith Apples and Toasted Almonds (gf) 437/23/1

### Saddle of Venison\*

Salsify, Roast Potatoes, Creamed Savoy Cabbage, Green Beans, Earl Grey Raisins and Venison Sauce (gf)

### Pithivier of Spiced Cauliflower

Wilted Spinach, Coconut Curry Cream and Parsnip Purée (v)

### Black Pepper Tofu

Thai Sticky Rice and Roasted Sweet Peppers (vegan) (gf)

## Desserts.

### Poached Pineapple

Rosemary, Sultanas and Banana Crème Pâtissière

### Vanilla Lemon Soufflé\*

Limoncello Sauce

### Marzipan Panna Cotta

Raspberries, Peach Sorbet and Purée

### Chocolate Hazelnut Torte

Raspberry Gastrique 189/11/trace

### Low in Sugar Chocolate Brownie

Orange Curd and Clotted Cream

### Maple Nut and Chocolate Ice Cream

Passion Fruit Sorbet and Toffee Sauce

### A Selection of British and International Cheeses

Bread, Biscuits, Chutney, Dried Fruit and Nuts

## Coffee and Petit Fours.

Coffee Cream and Earl Grey Marshmallow

