Dinner.

Appetisers.

Terrine of Smoked and Confit Salmon*

Brown Shrimp, Apple, Cucumber and Radish

Mackerel Teriyaki

Pickled Seaweed, Cucumber and Passion Fruit Emulsion (gf)

Black Forest Ham

Mustart Mayonnaise, Onion and Pickled Vegetables

Roasted Beets and Mozzarella

Mix Green, Horseradish and Pecan Nuts (v) 215/8/1®

Minted Melon, Prosciutto and Tomato

Soft Herb Dressing (gf)

Orange, Fennel and Wild Rice (v) (gf)

Cullen Skink

Sweetcorn Chowder

Spiced Popcorn (v) (gf)

Signature Entrées.

Chef Recommendation

Seared Beef Fillet Medallion*

Oxtail Terrine, Gratin Potatoes, Scorched Onion, Sweet Onion Purée and Red Wine Jus (gf) Classic Roast

Gloucester Old Spot Porchetta

Roast Potatoes, Fennel, Caramelised Apple and Calvados Jus (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.

*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.

Pan-seared Fillets of Lemon Sole Meuniere

Creamed Potatoes, Sauteed Spinach and Buttered Vegetables (gf)

Poached Chicken

Morel Mushroom and Leek Ragout, Lyonnaise Potatoes and Wilted Spinach (gf)

Shrimp, Lime Coconut Rice

Stir Fry Vegetables, Red Chilli Oil, Toasted Garlic Chips (gf) 295/14/1 $^{\circ}$

Loin of Lamb* en Croûte

Ratatouille, Dauphinoise Potatoes, Creamed Spinach and a Rosemary Jus

Homemade Spanakopita

Tomato Coulis and Rocket Salad (v)

Mushroom, Chestnut and Cranberry Tart

Roasted Mediterranean Vegetables (vegan)

Desserts.

Pistachio Soufflé*

Cherry Ice Cream

Banana Cake

Raisin Purée, Hazelnuts and Vanilla Sauce

White Chocolate Mousse

Passion Fruit and Caramelised Pineapple (gf)

Roasted Apple and Vanilla Goat's Cheese

Almond Oat Clusters 180/7/trace ®

Low in Sugar Peach Clafoutis Tart

Basil Syrup and Raspberry Sorbet

Pistachio and Coffee Ice Cream

Strawberry Sorbet and Praline Sauce

A Selection of British and International Cheeses

Bread, Biscuits, Chutney, Dried Fruit and Nuts

Coffee and Petit Fours.

Peppermint Cream and Salted Caramel Marshmallow

