

BRITANNIA RESTAURANT

Breakfast

CHILLED JUICES

Choice of Orange, Grapefruit, Cranberry, Apple, Prune, Pineapple, Tomato, V8

FRESH FRUIT, COMPOTE & YOGHURTS

Half Sectioned Grapefruit

Fresh Melon Platter

Spa Fresh Fruit Salad

Compote of Stewed Fruits

Choice of Plain or Mixed Fruit Yoghurts available as Regular, Low-Fat or Non-Fat

HOT & COLD CEREALS

Choice of Oatmeal, Cream of Wheat

Choice of Corn Flakes, All Bran, Raisin Bran, Special K, Rice Krispies, Total, Shredded Wheat, Swiss Muesli, Alpen, Weetabix

FRESH FROM THE BAKERY

Freshly Baked Danish Pastries & Croissants Served at your Table

Toasted Bagels, White & Whole Wheat Toast, Rye Bread, Pumpernickel, White Rolls, Banana Bread

A Selection of Preserves, Marmalades and Jams

BRITANNIA RESTAURANT

Breakfast

FROM THE HOT GRIDDLE & IRON PANCAKES & WAFFLES

Fresh Pancakes Buttermilk or Blueberry

Served with Maple Syrup or Honey

Banana Pancakes with Pure Maple Syrup

Golden Waffles with Fresh Fruit

French Toast with Whipped Butter & Maple Syrup or Honey

BREAKFAST ENTRÉES

Fried Eggs to order

Scrambled Eggs

Omelette with Ham, Cheese & Mushrooms

Spa Egg White Omelette with Onions, Peppers, Tomato & Cheese

Eggs Benedict on English Muffin & Canadian Bacon with Hollandaise Sauce

Toasted Bagel with Smoked Salmon, Crème Cheese, Red Onion & Capers

Grilled Scottish Kippers with Sautéed Potatoes

Smoked Finnan Haddock with Melted Butter

(Please ask your server for low cholesterol egg alternatives)

SIDE ORDERS

English Bacon, Streaky Bacon, Corned Beef Hash

Chicken Sausages, Cumberland Sausage, Mushrooms, Baked Beans, Grilled Tomato, Sautéed Potatoes, Hash Browns

ASSORTED COLD CUTS & CHEESE

Black Forest Ham, Smoked Turkey, Roast Beef, Italian Salami, Liver Pâté

Cheese – Emmentaler, Camembert, Cottage, Cream, Blue

BRITANNIA CLUB

Breakfast

CHILLED JUICES

Choice of Orange, Grapefruit, Cranberry, Apple, Prune, Pineapple, Tomato, V8

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Half Sectioned Grapefruit

Fresh Melon Platter

Spa Fresh Fruit Salad

Compote of Stewed Fruits

Choice of Plain or Mixed Fruit Yoghurts available as Regular, Low-Fat or Non-Fat

HOT & COLD CEREALS

Choice of Oatmeal, Cream of Wheat

Choice of Corn Flakes, All Bran, Raisin Bran, Special K, Rice Krispies, Total, Shredded Wheat, Swiss Muesli, Alpen, Weetabix

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Scrambled Eggs

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ASSORTED COLD CUTS & CHEESE

Black Forest Ham, Smoked Turkey, Roast Beef, Italian Salami, Liver Pâté

Cheese – Emmentaler, Camembert, Cottage, Cream, Blue

BRITANNIA RESTAURANT

Lunch

ROYAL SPA SELECTIONS

Cream of Tomato with Tarragon Cream
Grilled Chicken Quesadilla, Guacamole, Salsa Fresca, Cilantro Sour Cream
Fruit Plate (v)



APPETIZERS & SOUPS

Caesar Salad with Cajun Spiced Chicken Tenders
Cantaloupe and Honeydew Melon Tartare, Lemon Mascarpone, Roasted Cashew Nuts, Limoncello Syrup
Cream of Tomato with Tarragon Cream
Chilled Strawberry with Grand Marnier, Vanilla Pod Cream (v)



SALAD & SANDWICH

Green Leaf Mixed Salad, Roasted Peppers, Choice of Dressings (v)
Grilled Chicken Quesadilla, Guacomole, Salsa Fresco, Cilantro Sour Cream
A Selection of Cold Meats are always available

BRITANNIA RESTAURANT

ENTRÉES

Chicken, Ricotta and Spinach Manicotti, Quattro Formaggio Sauce
Salmon Scotch Egg, Lemon Pepper Crispy Calmari Rings, Spicy Saffron
Beef Stroganoff, Tender Beef Strips with Onion, Mushrooms, Sour Cream Sauce, Rice Pilaf
Mediterranean Roasted Vegetable Tart, Sun-dried Tomato Glaze, Goat's Cheese Panna Cotta (v)
Oven-roasted Chicken Breast stuffed with Italian Cheeses and Sun-dried Tomatoes, Mashed Red Bliss Potatoes, Forest Mushroom Marsala Cream Sauce



DESSERTS

Strawberry Short Cake, Vanilla Crème Chantilly
Traditional Rice Pudding
Sugar Free - Iced Coffee Strasbourg
Chocolate, Vanilla & Strawberry Ice Creams

(v) Indicates dishes suitable for Vegetarians

BRITANNIA RESTAURANT

Dinner

ROYAL SPA SELECTIONS

Tuna Carpaccio
Mahi Mahi with Shiitake Mushrooms
Apple Strudel



APPETIZERS & SOUPS

Symphony of Seafood with Salmon Tartare, Seafood Mousse and Shrimp Salad
Confit of Duck and Foie Gras Terrine, Rhubarb and Pear Compote
Escargots Bourguignon in Garlic Herb Butter
Lobster Bisque with Tarragon Cream
Chicken Consommé with Julienne of Vegetables Royal



SALAD

Iceberg Lettuce, Marmendasie Tomato, Russian Dressing (v)
Romaine Lettuce and Feta Cheese Salad, Apple Sherry Dressing (v)

BRITANNIA RESTAURANT

ENTRÉES

Asparagus and Wild Mushroom Risotto, Truffle and Morel Cream (v)
Lobster Thermidor, with Truffle Scented Pilaf Rice
Stuffed Chicken Breast with Figs and Stilton Mousseline, Parsley Mash and Marsala Sage Sauce
Beef Wellington, Pommes Dauphine and Perigourdine Sauce
White Asparagus and Wild Mushroom Vol Au Vent with Truffle Foam (v)
Basil and Mushroom Risotto, Roquefort Cream (v)



DESSERTS

Cambridge Burnt Cream Tart, Crème Chantilly
Hazelnut and Chocolate Mousse, Tia Maria White Chocolate Sauce
Baked Alaska, Flambéed Morello Cherries
Sugar Free, Apricot Mascarpone Mousse
Chocolate, Vanilla & Strawberry Ice Creams
Cheese Selection with Wensleydale, Herb Boursin, Munster and English Cheddar

(v) Indicates dishes suitable for Vegetarians