

## 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

 Fresh Fruit Salad 65/0/2

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 Crispies, 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

 Fruit Crisp 160/3/3

#### PRESERVES & SPREADS

Orange Marmalade, Strawberry, Blackberry, Apricot, Cherry, Honey, Peanut Butter

#### FROM THE HOT GRIDDLE & IRON

##### PANCAKES & WAFFLES

Fresh Pancakes Buttermilk or Blueberry

Served with Maple Syrup or Honey

Golden Waffles with Fresh Fruit

French Toast with Whipped Butter & Maple Syrup or Honey

#### BREAKFAST ENTREES

Fried Eggs to order

Scrambled Eggs

Omelette with Ham, Cheese & Mushrooms

 Egg White Omelette with Onions, Peppers, Tomato & Cheese 140/7/1

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, American Bacon, Corned Beef Hash,

Link Sausages, Wiltshire 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 RESTAURANT

### Lunch

#### CANYON RANCH SPA SELECTIONS

Appetizer — Fennel Soup with Celeriac 90/4/1

Entrée — Baked Cod with Macaroni and Cheese 405/12/6

Dessert — Freshly Sliced Watermelon 120/tr/6

#### APPETIZERS & SOUPS

Assorted Cooked Sushi, Wasabi & Kikkoman

Baby Shrimp Cocktail, Marie Rose Dressing & Pumpkin Seed Biscuit

Fennel Soup with Celeriac

Chilled Tomato Soup with Gin & Basil

#### SALADS

Butter Lettuce, Romaine, Choice of Dressings & Canyon Ranch Signature Dressing (V)

Queen Mary 2 Club Sandwich

A Selection of Cold Meats is always available

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#### ENTRÉES

Fusilli Pasta Caponata, Little Neck Clams, Smoked Bacon, Navy Beans

Jerk Spiced Basa, Dirty Rice, Cilantro & Lime Dressing

Chicken Masala, Kashmiri Pulao & Poppadom

Moroccan Vegetable Stew with Couscous & Harissa Sauce

Steak & Potato Hash, Roasted Brussels Sprouts & Fried Egg

#### DESSERTS

Baba au Rhum, Tropical Fruit Salad

Spotted Dick with Custard

Sugar-free Iced Coffee Strasbourg

Butter Pecan and Chocolate Ice Creams with Vanilla Frozen Yoghurt, Peach Sauce

# BRITANNIA RESTAURANT

## Dinner

### CANYON RANCH SPA SELECTIONS

Appetizer — Artichoke Salad 65/5/2 (V)

Entrée — Sausage Stuffed Chicken with Fig Demi Glace 390/13/2

Dessert — Poppy Seed Cake 160/8/tr

### APPETIZERS & SOUPS

Symphony of Salmon & Shrimp Ceviche

Pineapple Carpaccio with Ricotta Cheese & Peppered Strawberries

Crab & Baby Shrimp Thermidor in a Parmesan Brioche

Cream of Broccoli & Stilton with Scallions

Beef Consommé with Herbed Pancake Strips

### SALADS

Baby Spinach Salad, Walnut & Crispy Bacon Bits, Balsamic & Grape Dressing

Endive Salad with Asparagus, Honey Ginger Dressing (V)

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## ENTRÉES

Spaghetti Carbonara, Creamy Egg Yolk & Parmesan Sauce, Crispy Smoked Bacon

Broiled Lobster Tail, Shrimp & Scallop Feuillantine, Newburg Sauce

Roast Duck à L'Orange, Pommes Amandine

Châteaubriand, Larded Peas & Gratin Dauphinoise Potatoes

Grilled Vegetables, Parmesan Whipped Potatoes & Garlic Spinach (V)

## DESSERTS

Cassis Champagne Mousse, Wild Berry Coulis

Mango & Passion Fruit Crème Brûlée

Baked Alaska with Flambéed Morello Cherries

Sugar-free Strawberry Tart with Fresh Berry Salad

Butter Pecan and Chocolate Ice Creams with Vanilla Frozen Yoghurt, Peach Sauce

Cheese Selection with Shropshire Blue, Pont L'Évêque, Swiss Emmental, Pepper Boursin